

75.00 Available at our 5:30pm seating only

Warm Langoustine Salad
Piquillo Pepper Vinaigrette

Or

Poached Oysters
Garnished with Osetra Caviar, Sauce Vermouth

Sautéed Filet of Halibut
Green Asparagus and Sauce Hollandaise

Or

Roasted Milk-Fed Veal Chop
Rosemary Potato and Au Jus

125.00 5-course tasting menu

Cold Ajo Blanco
White Almonds, Grape Jus, Vinegar and Olive Oil

Plancha Chinese Eggplant
Macadamia Nuts, Sun Dried Tomato, Caramelized Onions and Raisins

Sauteed Imported Jumbo White Asparagus
Fresh Morels and Fennel Jus

Ragout of Vegetables
Sunchoke Raviolis

115.00 4-course

Creme of Half Moon Bay Petit Pois
Maine Bay Shrimp

Or

Poached Oysters
Garnished with Osetra Caviar, Sauce Vermouth

Or

Warm Quail Salad
Sautéed Artichokes and Pinenuts

Foie Gras au Torchon
Caramelized Pineapple, Cherry Puree and Port Wine Reduction

Or

Sautéed Ruby Red Shrimp
Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo Pepper Vinaigrette

Or

Sauteed Filet of Black Bass
Cauliflower Mousseline and Saffron Sauce

Roasted Maine Lobster
Sauce Americaine and Celery Root
Extra
Supplement

+\$40

Or

Sautéed Filet of New Zealand Tai Snapper
Court-bouillon Sauce and Fresh Herbs

Or

Roasted Milk-Fed Veal Chop
Rosemary Potato and Au Jus

Or

Roasted Pigeon
Wild Rice Risotto

Or

Sautéed Medallions of Fallow Deer
Caramelized Green Apple and Zinfandel Sauce

Maine Lobster Salad
Apple-champagne vinaigrette

Pan Seared U-10 Day Boat Scallop
Potato Mousseline and Jus de Veau

Sauteed Steak of "A" Foie Gras
Rhubarb Vanilla Jam and Semolina Puff

Japanese Wagyu Filet Mignon
Symphony of Vegetables
Extra
Supplement

+\$150

Or

Sauteed Filet of Halibut
Green Asparagus and Sauce Hollandaise

Or

Roasted Tournedo Loin of Colorado Lamb
Pisto, Mint Aioli and Tempura Zucchini Flower

DESSERT

Hazelnut Joconde

Giandua Mousse, Vanilla Frangelico Ice Cream, Chocolate Covered Hazelnuts

Warm Chocolate Fondant

Banana Caramel Ice Cream and Brulee Banana

Earl Grey Cheesecake

Blackberry and Earl Grey Latte Sorbet, Bergamont Pate de Fruit

Pistachio Bavarian

Pistachio Frangipane with Orange Mascarpone and Hibiscus Sorbet

Citrus Bombe

Tangerine and Blood Orange Glacees, Chambord Syrup, Tangerine Marmalade and Raspberry Sauce

Tropical Napoleon

Coconut Macaroon, Rum Braised Pineapple, Coconut Jellie, Avocado Cream and Mango Passion Fruit Sorbet

Cheese Assortment

Extra

Supplement

+\$14

250.00 5-Course Tasting Menu

Egg Poelle

Creme of Spinach

Creamy Arborio Risotto

Jus de Veau

Ravioli of Butternut Squash

Confit of Sage and Parmiggiano-Reggiano

Prime Filet Mignon

Symphony of Vegetables