

AMUSE

COLD SMOKED SALMON Rice Chicharron / Avocado Dill Crème Fraîche / Pickled Red Onion / Soft Herbs

STARTERS

FRUITS OF THE SEA FOR TWO

Cracked Stone Crab / Shrimp Cocktail / Smoked Oysters / Salmon Pastrami
Everything Bagel Chips / Mustard Aioli / Red Onion Jam

(2 PERSON MINIMUM • \$15 PER PERSON SUPPLEMENT • \$59 A LA CARTE)

ISLAND CREEK OYSTERS ON THE HALF SHELL

Cocktail / Horseradish / Champagne Mignonette

CRAB & GOAT CHEESE BEIGNETS

Caramelized Honey / Espelette / Microgreens

WOOD FIRED OYSTERS

New Orleans BBQ Butter / Lemon / Parsley / Sourdough Bread Crumbs

ALASKAN KING CRAB SALAD

Yuzu / Sriracha Aioli / Puffed Rice Furikake / Avocado / Microgreens

BEET SALAD

Grilled Endive / Frisee Lettuce / Candy Stripe Beets / Whipped Goat Roasted
Jalapeño Buttermilk Dressing

FOIE GRAS TERRINE

Rose & Jasmine Tea / Cranberry / Brioche / Nut & Seed Tuile / Edible Orchids

TUNA TARTARE

Avocado / White Ponzu / Fuji Apples / Ginger / Puffed Rice / Toasted Peanut / Microgreens

LOBSTER BISQUE

Lobster Sherry Foam / Butter Poached Lobster

ENTRÉES

PAN ROASTED BLACK GROUPE

Sushi Rice / Scallion / Ginger / Sherry Citrus Soy Broth

GRILLED GULF RED SNAPPER

Truffle Beurre Blanc / Cured Egg Yolk / Mushroom Risotto

PAN SEARED ARCTIC CHAR

Sorrel / Roasted Cauliflower / Current / Pine Nut / Meyer Lemon Thyme Purée / Soba / Mint

FIVE PEPPERCORN CRUSTED AHI TUNA

Brown Butter Sunchoke Purée / Crispy Sage / Pancetta / Herb Salad

SCALLOPS

French Onion Grit Cake / Gruyere / Pork Belly / Sherry Onion Broth / Microgreens

BUTTERNUT SQUASH RAVIOLI WITH MAINE LOBSTER

Parmesan Consommé / Toasted Pepitas / Crispy Sage

SEARED MUSCOVY DUCK BREAST

Ginger Garlic Soy / Duck Confit / Bok Choy / Gochujang Sweet Potato

GRILLED BEEF FILET MIGNON

Roasted Garlic Mashed Potatoes / Red Wine Jus

STEAK & ENTRÉE ACCOMPANIMENTS:

MAINE LOBSTER CLAW & KNUCKLE MEAT +\$29 • SHAVED FRESH OREGON TRUFFLES +\$30

“OSCAR” (CRAB / BÉARNAISE SAUCE / ASPARAGUS) +\$15 • BÉARNAISE SAUCE +\$4 • BLUE CHEESE CRUMBLES +\$8

PASTRY

KEY LIME PIE Fresh Raspberries / Chantilly Cream

BASQUE GOAT CHEESE CAKE Wood Fired Orange Reduction / Sherry / Candied Blood Orange

PINEAPPLE UPSIDE DOWN Vanilla Fleur de Sel Ice Cream

DARK & STORMY CRÈME BRÛLÉE Gingersnap / Spiced Rum

CHOCOLATE ESPRESSO MOUSSE Cocoa Nib / Espresso Ganache / Irish Cream

\$95 PER PERSON (PLUS TAX & GRATUITY)

