

Summer Menu

1st

Soup Du Jour

Mixed Greens

roasted shallot & citrus vinaigrette

Organic Pea Shoot Salad

grilled corn, endive, sweet plums, roasted carrot vinaigrette

Roasted Beet Carpaccio Salad

greens, goat cheese, arugula, curry walnut vinaigrette

Steamed Local Clams

Chinese sausage, sake, lemongrass herb broth

Classic Steamed Mussels

white wine, garlic, lemon, basil

Cocoa Dusted Braised Short Rib

gnocchi & lobster

*Raw Bar For One or Two

shrimp, oysters, clams

2nd

*Malaysian Seared Salmon

aromatic lentils, mango beurre blanc, sweet chili drizzle

*Seared Scallops

wild mushroom & truffle risotto

Pan Roasted French Cut Chicken

savory wild rice, heirloom tomato & arugula salad

*Grilled Prime NY Strip Steak

Maytag bleu cheese bacon croquette, green peppercorn marrow butter

*Five Spice Seared Long Island Duck Breast

foie gras bread pudding, apricot BBQ glaze

*Grilled Colorado Marinated Rack of Lamb

beet mashed potatoes, seasonal vegetables, cardamom scented demi-glace

Pan Roasted Striped Bass

farro, braised fennel, lobster tamarind broth