

# Dinner Menu

Executive Chef

Jason Rollman *Escoffier Society Member*



## COMPOSED CHEESE COURSE

**Roquefort** Pear Relish 17

**Brie** Apricot Preserves 16

**Chevre** Wild Berry Compote 15

**Red Dragon** Lavender Infused Local Honey 18

*paired with daily artisan cured meats*

## RAW BAR

**Scallop Carpaccio** 16  
English Pea Puree / Fresh Basil

**Tuna Tartare** 17  
Sushi Rice / Green Onion / Avocado / Shallots / Soy Glaze  
Wasabi Cream

**Shrimp Cocktail** 3 ea  
Traditional Accompaniments

**Oysters On The Half Shell** 3 ea  
Seasonal Mignonette / Horseradish Cocktail Sauce / Lemon

## SMALL PLATES

**Oysters Rockefeller** 17  
Spinach / Garlic / Bearnaise

**Prince Edward Mussels** 15  
White Wine / Roquefort Cream Sauce / Heirloom Tomatoes

**Coquilles Saint Jacques** 18  
Pommes Puree / Leeks / Saffron  
Cremini & Oyster Mushroom Cream Sauce

**Croquette** 14  
Chicken / Peas / Chorizo / Yellow Tomato

**Calamari** 15  
Arrabbiata Style / Peppadew

**Lump Crab Cake** 15  
Lemon Mustard Emulsion

**Lamb Meatballs** 16  
Lemon Beurre Blanc / Rosemary / Creme Fraiche

## SOUP

**Traditional Onion Soup** 10

**Lobster Bisque** 10

## SALAD

**Caesar** 11  
Classic Preparation

**House** 10  
Organic Greens / Local Harvest Of The Day / Herb Vinaigrette

**Beet** 12  
Chevre Croquettes / Strawberry Vinaigrette

## PASTA

**Garganelli** 26  
Sweet Sausage & Short Rib Bolognese / Whipped Ricotta

**Cavatappi** 30  
Seafood Cioppino / White Wine / Sautéed Garlic / Toast Points

**Ravioli** 30  
Fresh Knuckle & Claw / Squid Ink Infused House Pasta / Lobster  
Cream Sauce

**Gnocchi** 25  
Fine Herb / Meunière Sauce

## ENTREES

**Chateaubriand** 42  
Sliced Center Cut Tenderloin / Pommes Puree / Asparagus  
Baby Carrots / Red Wine Demiglace/ Bearnaise

**Beef Wellington** 50  
Filet Mignon / Dijon / D' Uxelles / Puff Pastry/ Bearnaise

**Duck Breast** 32  
Pan Seared / English Pea & Thyme Infused Risotto / Fanned Apple  
Madeira Sauce

**Halibut** 30  
Sautéed Spinach / Orange & Carrot Glaze / Beurre Blanc

**Rack Of Lamb** 36  
Dauphinois Potato / Vegetable Bouquet  
Lemon Gremolata, Pomegranate Demiglace

**Veal Chop** 32  
Whipped Truffle Potato / Wild Mushroom / Port Wine Sauce

**Salmon** 30  
Preserved Tomato & Lump Crab Risotto / Vegetable Bouquet  
Mustard Seed Beurre Blanc

**Chicken** 29  
Roulade / Spinach / Boursin / Pommes Puree  
Lemon, Shallot & Thyme Veloute

**Grass Fed Burger** 20  
Local Farm / Peppercorn / Cognac Mustard Sauce  
Handcut Truffle Pomme Frites

## DESSERT

**Orange Blossom Creme Brûlée** 10  
Orange Chocolate Segments

**Chocolate Fondant Cake** 12  
Chocolate Mirror Glaze / Whipped Cream

**New York Cheesecake** 12  
Berry Compote

**Cappuccino** 11  
Espresso Soaked Sponge Cake / Coffee Cream / Cocoa Powder

**Tiramisu** 11  
Marscarpone / Espresso / Cocoa

## WEEKEND OFFERINGS

**Lobster Thermidor** 42  
Sautéed Leeks / Mushrooms / Shallots / Garlic  
Sherry Cream / Muenster / Dauphinois / Vegetable Bouquet

**Prime Rib Roast** 38  
Herb Rub / Pommes Puree / Asparagus  
Grated Horseradish / Au Jus