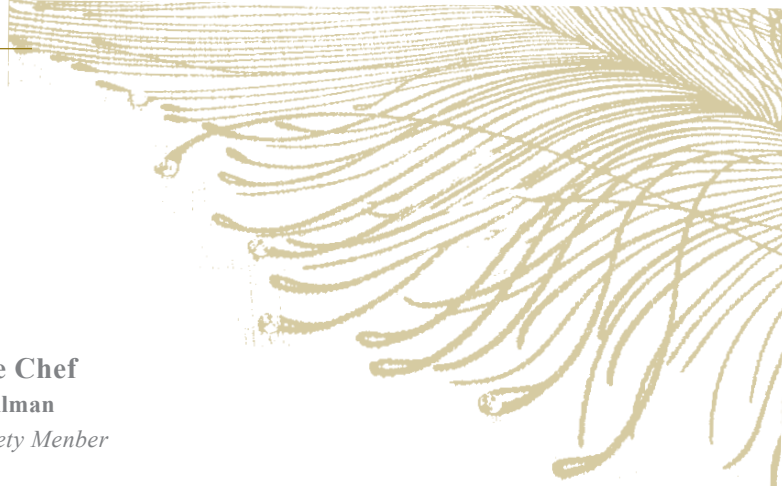




ANYA

Executive Chef
Jason Rollman
Escoffier Society Member



COMPOSED CHEESE COURSE

Roquefort Pear Relish 17

Brie Apricot 16

Gruyere Fig Jam 15

Wenysdale Cranberries, Black Cherry 15

Red Dragon Lavender Infused Local Honey 18

**served with daily chef selections of artisan cured meats*

RAW BAR

Scallop Ceviche 15

Citrus Infused / Cilantro / Cherry Tomato Confit / Seranno / Avocado

Shrimp Cocktail 3 ea

Traditional Accompaniments

Oysters On The Half Shell 3 ea

Seasonal Mignonette / Blood Orange Granita

Beef Carpaccio 20

Shaved Filet Mignon / Capers / EVOO / Parmesean

SMALL PLATES

Oysters Rockefeller 17

Spinach / Garlic / Bearnaise

Tuna Tataki 21

Sushi Rice / Green Onion / Avocado / Shallots / Beets
Ginger Soy Butter / Wasabi Cream

Prince Edward Mussels 15

White Wine / Roquefort Cream Sauce / Heirloom Tomatoes

Beef Satay 18

Grilled Filet Mignon / House Marinade / Thai Peanut Sauce

Calamari 15

Arrabbiata Style / Peppadew / Fried Capers

Lump Crab Cake 15

Tempura Fried / Mustard Seed / Red Pepper / Nori Wrapped
Chive & Chili Oil / Balsamic Drizzle / Chipolte Aioli

Lamb Meatballs 16

Lemon Beurre Blanc / Rosemary / Creme Fraiche

SOUP & SALAD

Traditional Onion Soup 10

Lobster Bisque 14

House Nicoise Salad 12

Mixed Greens / Cherry Tomatoes / Haricotsverts / Olives
Red Onion / Boiled Egg / House Dressing

Warm Spinach 12

Bacon / Wild Mushrooms / Red Onion / English Cucumber
Wenysdale Cheese / Warmed Bacon Dressing

Salade Landaise 18

Sliced Duck Breast Confit / Candied Walnuts / Herbed Crouton
Heirloom Tomato / Pork Belly / Mustard Seed Vinagrette

PASTA

Garganelli 26

Sweet Sausage & Short Rib Bolognese / Whipped Ricotta

Linguini 32

Squid Ink Infused Pasta / Little Necks / Shrimp
White Wine / Sauteed Garlic / Lemon Zest

Ravioli 30

Seasonal

Gnocchi 28

Fine Herb / Meunière Sauce

ENTREES

Chateaubriand 42

Sliced Center Cut Tenderloin / Pommes Puree / Asparagus
Baby Carrots / Red Wine Demi / 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

Chilean Sea Bass 36

Sauteed Spinach / Orange & Carrot Glaze / Herb Beurre Blanc

Coquilles Saint Jacques 30

U-10 Scallops / Pommes Puree / Leeks / Saffron
Cremini & Oyster Mushroom Cream Sauce

Rack Of Lamb 40

Dauphinoise 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 / Fried Prosciutto

Grass Fed Burger 20

House Blend / Gruyere / Bacon
Lettuce & Tomato / Chipolte Aioli / Truffle Fries

DESSERT

Creme Brûlée 11

Orange Blossom Infused

Chocolate Mousse 11

Dark Chocolate / Wild Berries

Lemon Tart 11

Chantilly Cream

Tiramisu 11

Espresso Soaked Lady Fingers / Marscapone

WEEKEND OFFERINGS

Lobster Thermidor 42

Sautéed Leeks / Mushrooms / Shallots / Garlic
Sherry Cream / Muenster / Pommes Puree / Vegetable Bouquet

Prime Rib Roast 38

Herb Rub / Pommes Puree / Asparagus / Au Jus