

Appetizer



Taylor Bay Scallop Ceviche

chilled on the half shell with sea beans, tomato, coriander

Chilled East and West Coast Oysters

Beau Soleil and Kumamoto oysters,
lemon pepper granita

Pork Belly

smoked and slow roasted Niman Ranch pork,
poached egg, creamy white polenta, grilled peach, pork jus

Crisp Duck Egg

creamy spinach, duck foie gras sauce,
Sauternes pickled baby onion

Scottish Salmon

lightly cured and smoked over fruitwood,
mini fresh baked bagel, squash blossom, artisanal cream cheese

Hudson Valley Foie Gras

pressed mosaic terrine, maple ~ cider ~ verjus reduction,
toasted walnut, warm griddled brioche

Asparagus Salad

jumbo green asparagus, fresh Burrata cheese, curly frisée, roasted sweet peppers,
white balsamic vinaigrette, semolina crouton

Wagyu Steak Tartare

hand cut Kobe style beef mixed tableside with quail egg,
Cognac gelée, traditional garnish, toast points

Caviar Service

Tsar Imperial Ossetra (Italy) \$ 170.00 per ounce
Royal White "Transmontanus" Sturgeon (California) \$ 85.00 per ounce
each served with traditional garniture, toast points, tiny corn pancakes

Main Course



French Onion Omelet

farm eggs, three varieties of caramelized onions,
brandy flambé, crusty gruyère cheese, rosemary roasted marble potatoes

Niman Ranch Strip Steak

char grilled with red wine mushroom marmalade,
whipped Russet potatoes
\$7.00 supplement

Lobster

poached Nova Scotia lobster, squid ink cavatelli pasta,
lobster infused marinara, lobster claw and spinach gratin

Duck Breast

crispy lavender and spice crusted skin,
tender braised red cabbage, sweet potato spaetzle

Waffle Eggs Benedict

poached eggs, oatmeal and grain waffle,
lightly smoked ham loin, classic lemon hollandaise

Golden Pancakes

buttermilk pancakes, gold dusted milk chocolate,
caramelized hazelnuts, smokey bacon, Vermont maple syrup

Branzino

crusted with shrimp and chorizo, grilled baby zucchini, romesco sauce,
Spanish olive oil, lemon

Mushroom Wellington

vegetarian roasted mushroom, truffled mushroom duxelles,
crisp puff pastry, vegetarian bordelaise

Fixed Price \$ 55.00 per person

Appetizer and Main Course

Executive Chef Brad Steelman and Staff