

ON ICE

Platter of Fresh Chilled Seafood

Plateau 65 Plateau Royal for Two 120

Oysters, Lobster and Shrimp Cocktail, Caviar, Clams on the Half Shell, Ceviche

*(Each Item Can be Sold Separately at Market Price)*NEW BEGINNINGS

<i>ROAST CHESTNUT SOUP</i> , black truffles, minced mushrooms, pancetta	12
<i>LUMP CRABMEAT TIMBALE</i> , avocado salad, amaranth and gazpacho essence	16
<i>SASHIMI TUNA AND FOIE GRAS TORCHON</i> "stack" gingery-apple soy vinaigrette	22
<i>SEARED DIVER SCALLOPS</i> above fiery oxtail stew, mojo de ajo	19
<i>SWEETBREADS DUSTED IN FENNEL FLOUR</i> and sautéed crunchy lardons and sour orange glaze	18
<i>CHOCOLATE MOLE PAINTED FOIE GRAS</i> , bing cherry gastric	21
<i>TURKS AND CAICOS QUEEN CONCH</i> , crispy yuca, jalapeno and lime	16
<i>HEARTS OF ROMAINE</i> salad, shaved parmesan, roast garlic "Caesar" dressing	11
<i>HOMESTEAD MIXED GREENS</i> and <i>FRIED GREEN TOMATOES</i> , balsamic vinaigrette creamy blue cheese and candied pecans	12

ADVENTUROUS SIDE

A Menu of Weekly Specials for the more "daring" of Diners
Can Be Served as a Tasting Menu or "A La Carte"
Tasting Menu, is Served From 7-10 P.M. and Must be Ordered by Entire Table

FIRST COURSE

*Roast Beet and Lou Perac Cheese Napoleon
truffle nage, Jerez vinegar
Gaja, Alteni Di Brassica, Langhe, Italy, 1999*

SECOND COURSE

*Duck and Foie Gras Consommé
Asian greens, caramelized shallots
Delas Freres, "La Galopine" Condrieu, France, 2001*

THIRD COURSE

*Filet of Black Bass
ragout of artichokes, onions and potatoes, warm sherry vinaigrette
Jarvis, Cabernet Franc, Napa Valley, 1999*

FOURTH COURSE

*Grilled and Glazed Pork Chop
roast pumpkin and brown sugar puree, crabapple sauce
Les Terrasses, Granache Blend, Priorat, Spain, 2001*

CHEESE COURSE

*Cantal Cheese Cart
Sommelier Select Porto*

DESSERT

*Creamy Canestelle Custard
in a macadamia nut soup
Chateau Doisy-Vedrines, Sauternes, France, 1999*

6 Course Tasting	85
Tasting with Wine	130

*(Price Does not Include Tax and Gratuity)
(18% Gratuity Included on Parties of 8 or More)*

PLATS DE RÉSISTANCE

GINGER STUDDERED CRISPY SNAPPER glazed with nuoc mam, mango slivers and kim chee vegetables	27
FLORIDA POMPANO filled with Swiss chard and mascarpone caramelized pears and pancetta	30
QUINOA CRUSTED GROUPEL, gulf shrimp, charred onions, peppers, avocado escabeche	28
CHUPE DE MARISCOS; Peruvian seafood stew with peruvian potatoes	32
SLOW ROASTED FREE RANGE CHICKEN, chicken sausage-apple stuffing italian fregola with caramelized cippolinis	26
ROAST DUCK BREAST and CONFIT LEG, root vegetable-foie gras hash, orange-cardamom glaze	27
"FILET AU POIVRE" grilled filet mignon and green peppercorn sauce, potato pancake, creamed spinach	37
BRAISED SHORT RIBS FALLING OFF THE BONE, lemon risotto, braising sauce	32
AMERICAN RAISED LAMB CHOPS, roast eggplant, peppers and tomatoes, goat cheese gnocchi	36