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

ROAST CHESTNUT SOUP, black truffles, minced mushrooms, pancetta 12

LUMP CRABMEAT TIMBALE, avocado salad, amaranth and gazpacho essence 16

SASHIMI TUNA AND FOIE GRAS TORCHON “stack” gingery-apple soy vinaigrette 22

SEARED DIVER SCALLOPS above fiery oxtail stew, mojo de ajo 19

SWEETBREADS DUSTED IN FENNEL FLOUR and sautéed crunchy lardons and sour orange glaze 18

CHOCOLATE MOLE PAINTED FOIE GRAS, bing cherry gastric 21

TURKS AND CAICOS QUEEN CONCH, crispy yuca, jalapeno and lime 16

HEARTS OF ROMAINE salad, shaved parmesan, roast garlic “Caesar” dressing 11

HOMESTEAD MIXED GREENS and FRIED GREEN TOMATOES, 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

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 STUDDED CRISPY SNAPPER glazed with nuoc mam, mango slivers and kim chee vegetables

FLORIDA POMPANO filled with Swiss chard and mascarpone caramelized pears and pancetta

QUINOA CRUSTED GROUPER, gulf shrimp, charred onions, peppers, avocado escabeche

CHUPE DE MARISCOS; Peruvian seafood stew with peruvian potatoes

SLOW ROASTED FREE RANGE CHICKEN, chicken sausage-apple stuffing italian fregola with caramelized cippolinis

ROAST DUCK BREAST and CONFIT LEG, root vegetable-foie gras hash, orange-cardamom glaze

“FILET AU POIVRE” grilled filet mignon and green peppercorn sauce, potato pancake, creamed spinach

BRAISED SHORT RIBS FALLING OFF THE BONE, lemon risotto, braising sauce

AMERICAN RAISED LAMB CHOPS, roast eggplant, peppers and tomatoes, goat cheese gnocchi