

American Seasons

Late Spring Menu



PACIFIC COAST



*Spring Roll of Dungeness Crab & Thai Basil with
Rice Noodles in a Lemon Grass
& Curry Broth*
13.00

*Mushroom Dusted Sea Scallops in a Blood
Orange Vinaigrette with Fennel, Beets &
Tarragon*
12.50



WILD WEST



*South Western Lobster Martinni in a Citrus
Chipolte Vinaigrette with Avocados, Oranges
& Tomatillos*
14.00

*Torta of Pork Carnita & Manchego Cheese
with a Squash Salsa in a Sauce of Green Chilis &
Cilantro*
10.00

*Pepita Crusted Salmon with a Rattle Snake Bean
Succotash, a Grilled Corn & Scallion Salsa in a
Tomato & Lime Vinaigrette*
25.00

*Breast of Duck with a Crispy Confit & Pine Nut
Ensalada & Sage Whipped Potato in a Sauce of
Bing Cherries & Charred Poblanos*
27.00

*Roast Loin of Veal with a Charred Tomato &
Eggplant Chutney, Herb Potato Gallette &
Grilled Lemon*
31.00

*Aged Sirloin of Beef with a Raddichio & Oregon
Blue Cheese Salad with Whipped Yukons &
White Truffle Oil*
28.00



NEW ENGLAND



*Sauteed Calamari over a Pesto Crostinni with a
Ragout of Picholine Olives, Hot Cherry Peppers
& Roasted Garlic*
11.00

*Hot House Tomato Stuffed with Feta Cheese,
Cucumbers & Calamatas in a Chick Pea
Vinaigrette*
10.50

*Grilled Halibut with Braised Fingerling Potatoes
& Leeks with a Balsamic Reduction, Marinated
Peppers & Asparagus*
28.00

*Herb Crusted Yellowfin Tuna with a Watercress
Red Onions Salad, in a Ragout of Cannellini
Beans, Oregano & Linguica*
26.00



DOWN SOUTH



*Fried Chesapeake Bay Oyster & Rare Beef Salad in a
Smokey Pepper Remoulade with a Spinach & Roasted
Shallot Salad.*
12.00

*Sweet Corn Bisque with a Smoked Cheddar
& Bacon Tartlet*
9.00

*Roast Loin of Pork with a Sweet Potato Gratin,
Smoked Peaches & Spiced Pecans in a
Carmelized Onion Gravy*
25.00

*Tamarind Glazed Jumbo Shrimp with a Coconut Rice
Cake & a Mango Red Onion Slaw in a Lobster
Cilantro Broth*
27.00

18% Gratuity Added to Parties to 6 or more
Now Offering Full Service Catering
No cell phones in Dining Room please

Chef DeCuisine
Michael La Scola

Chef/Owner
Michael L. Getter

Pastry Chef
Caren Smallwood

