THE GALLEY ON CLIFFSIDE BEACH

WARM APPETIZERS

JUMBO LUMP MARYLAND CRAB CAKE
with Rock Shrimp & a Lemon Grass Beurre Blanc 19-

GOAT CHEESE STUFFED SQUASH BLOSSOM
with Grilled Focaccia, Roasted Onion & Herbs & Tomato Vinaigrette 12-

SEARED VEAL SWEETBREADS
with Braised Leeks, Swiss Chard & a Sweet Apple Port Wine Reduction 14-

LOBSTER SPRING ROLLS with Wakame & Sweet Chili Sauce 18-

CRISP CALAMARI with Cucumber Slaw & Soy Wasabi Sauce 14-

HUDSON VALLEY FOIE GRAS
with Sweet Cherry Relish, Roasted Shallot Confit, Mache & Pernod Scented Veal Stock Reduction 29-

COLD APPETIZERS

OSETRA CAVIAR, One Ounce, Traditional Garni 52-

ORGANIC BABY LETTUDES with Fines Herbes & Sherry Vinaigrette 9-

MALPEQUE OYSTERS with Balsamic Champagne Mignonette 16-

CAESAR SALAD Crisp Hearts of Romaine, Parmesan Croutons & Creamy Garlic Dressing 10-

YOUNG SPINACH SALAD Spiced Pecans, Belgian Endive, Stilton Blue Cheese & Sweet Pears 13-

ROASTED HOT HOUSE TOMATO TERRINE
with Petite Asparagus, Garden Zucchini, Tomato Aspic & Goat Cheese Cream 14-

COMPOSED CHEESE PLATE A Daily Preparation of an Artisanal Fine Cheese 14-

ENTREES

PAN ROASTED HALIBUT
with Balsamic-infused French Green Lentils & Caviar Beurre Blanc 35-

BLACK ANGUS FILET
with Cabrales-Marjoram Crust, Tomato Pepper Corn Glaze & Roasted Portobello Whipped Potatoes 36-

GRILLED ATLANTIC SALMON
with a Flegolet & Young Vegetable Ragout, Leek Truffle Sauce 29-

PAN SEAURED LONG ISLAND DUCK BREAST
with Leg Confit, Sun-dried Cranberry Citrus Preserve, a Brioche & Fose Gras Stuffing, Wine Reduction 33-

WILD MUSHROOM RISOTTO
with Tarragon-scented Porcini Sauce & Shaved Parmesan Reggiano 29-

COLORADO RACK OF LAMB
with Creamy Herb Polenta & Horseradish Herb Lamb Jus 46-

GRILLED SEA SCALLOPS
Around Panettta Quinoa, Creamed Haricots Vert & Truffled Hazelnut Brown Butter 31-

LOBSTER POACHED IN BUTTER
Local Mussels, Lobster Whipped Potatoes & a Sweet Corn Nage 46-

Chef: James Gee
Selected artwork available for sale. Inquire with management.