

Dinner
Menu

APPETIZERS

Tuna Tartare
Toasted Sesame Seeds, Mâche, and Gaufrette Potatoes
11

Long Island Duck Ravioli
Daikon, Carrots, and Star Anise Broth
9

Pan-Seared East Coast Oysters
Hen of the Woods, Oyster Mushrooms, and Toast Points
11

Chilled Maine Lobster Salad
Hearts of Palm, Golden Beets, and Tangerine Vinaigrette
13

Salmon Tempura
Green Papaya, Frisée, and Carrot
Ginger-Soy Vinaigrette
9

Caesar Salad
Hearts of Romaine, Shaved Asiago Cheese, and Spicy Croutons
8

Organic Baby Greens
Vine-Ripened Tomatoes, Parmesan Tuile, and Garlic-Herb Vinaigrette
7

Gulf Shrimp and Avocado Salad
Micro Greens, Balsamic Reduction, and Yellow Tomato Oil
12

SELECTIONS FROM THE RAW BAR

East Coast-West Coast Oysters (half dozen) 12
Littleneck Clams (half dozen) 9
Louisiana Shrimp Cocktail (five pieces) 17

The Fruits of the Sea
Shrimp, Clams, Oysters, Mussels, & Lobster
Accompanied By Pear Mignonette, Cocktail Sauce, and Green Papaya Relish

<i>Small</i>	<i>Large</i>	<i>Deluxe</i>
45/30	85/55	125/80
	(with/without lobster)	

Executive Chef Rad Matmati and Staff

For parties of seven or more a 20% gratuity will be added to the check

MAIN COURSES

Grilled Florida Mahi Mahi
Coconut-Infused Jasmin Rice and Cardamon-Carrot Sauce
20

Pan-Seared Loup de Mer
Purple Peruvian Potatoes and Black Trumpet Mushrooms
Tomato-Saffron Beurre Blanc
23

Hotchpotch
Lobster, Sea Scallops, Mussels, and Clams
Shellfish Broth
26

Grilled North Atlantic Salmon
Ragoût of Flageolet Beans, Chorizo Sausage, and Swiss Chard
19

Moroccan Vegetable B'steeya
Broccoli Rape, Toasted Almonds, and Provençal Sauce
16

Pan-Roasted Cornish Hen
Garlic Whipped Potatoes, Fennel, Asparagus, and Baby Carrots
18

Braised Lamb Shank
Orzo, Sun-Dried Tomato, and Natural Jus
22

Certified Angus Sirloin Steak
Caramelized Cippolini Onions and Yukon Gold-Chive Mash
Green Peppercorn Sauce
25

Pan-Roasted American Rack of Lamb
Bayaldi Tart and Roasted Garlic Jus
29

FROM OUR WOOD-BURNING OVEN

Thick-Cut Pork Chop
Rock Shrimp-Andouille Sausage Jambalaya and Creole Sauce
23

Whole Roasted Striped Bass
Cracked Coriander and Tomato Compote
25

Roasted or Steamed Maine Lobster
2 / 3 / 4 / 5 pounds, Fresh Herb Butter
"Market Price"