

amuse

Tempura Crisped Jumbo Prawn
sweet n' spicy red chili lime sauce

2nd course

Seared Ahi Tuna
hudson valley foie gras baby bok choy port lemon essence

Pan Roasted Georges Bank Jumbo Sea Scallops
celery root puree prosciutto black truffle

Seared Kona Hamachi
pink grapefruit avocado hammock hollow salad greens daikon three citrus ponzu

Jumbo Lump Crab Cake
green apple walnut napa salad sesame ginger vinaigrette

Oak Grilled Carolina Quail
baby spinach salad candied walnuts pomegranate vinaigrette

Pan Roasted 1/2 Lobster Tail
black truffle potatoes buttered lobster broth tarragon chives basil

entree

Fillet of Genuine Red Snapper
artichokes haricot vert russian fingerlings tarragon lemon

Pan Roasted Center Cut Filet Mignon
shiitake mushroom parsley crust potato parmesan gratin dillwood farms roasted young carrots

Roasted Niman Ranch Rack of Lamb
herb roasted potatoes oyster mushrooms haricot vert leek mousseline

Oak Grilled Cervena Venison Chop & Loin
gingered sweet potatoes sugar snap peas braised endive green peppercorn sauce

Oak Grilled Summerfield Farms Veal Chop
porcini risotto roasted cipollini jumbo asparagus

Whole Stuffed One & Quarter Pound Maine Lobster
lump crab buttery leeks golden crumbs crisped potatoes

dessert

Chocolate
valrhona chocolate cream pie oregon hazelnut biscotti
milk chocolate caramel chocolate crunch bar
bittersweet chocolate mint sorbet meringue
chocolate sauce

Citrus
blood orange pate' meyer lemon tart
confit'd orange peel pink grapefruit sorbet
tangerine meringue lemon butter cookie
vanilla orange sauce

\$85 per person
plus beverages, taxes and 20% gratuity

supplemental truffle course

Périgord Black Truffle Risotto
carnarolli rice reggiano parmigiano périgord black truffles

for the entire table only. \$25 per person supplement