

# DINNER

## SEAFOOD BAR

### Oysters

Malpeque Oysters	Prince Edward Island	3.5
Blue Point Oysters	Long Island Sound	3.5
Wellfleet Oysters	Chesapeake Bay	3.5
Beau Soleil Oysters	New Brunswick	3.5
Fanny Bay Oysters	British Columbia	3.5
Kumamoto Oysters	Washington State	3.5
Little Neck Clams	Massachusetts	1.5

### SEAFOOD PLATEAU

A Medley of Oysters, Clams, Shrimp, Crabmeat and Scallop Ceviche 37.

The Ultimate Mix of Seafood Delicacies and Decadence with Lobster 68.

## PRIX-FIXE \$35

### APPETIZER

**Pumpkin Risotto**, Braised Salsify, Pumpkin Chutney  
**Marinated Lentil Salad**, Berkshire Blue Cheese, Fried Hen's Egg  
**French Onion Soup**, Provolone Cheese Crostini

### ENTRÉE

**Roasted Quail**, Wild Rice, Cranberries, Brussels Sprouts  
**Cat's Ear Pasta**, Braised Lamb, Chanterelle Mushrooms  
**Duck Confit**, Blue Cheese Mashed Potatoes, Caramelized Apples

### DESSERT

**Tropical**, Coconut Sorbet, Macadamia Nuts  
**Cranberry Coupe**, Passion Fruit Sorbet, Shortbread  
**Chocolate Bombe**, Coffee Mousse, Hazelnut Dacquoise

**\*Two Course Wine Pairing \$18**

## APPETIZERS

### Big Eye Tuna Tartare

Soy Gelée, Cucumber, Miso 16.

### Field Greens and Herb Salad

Citrus Vinaigrette 11.

### Japanese Yellowtail

Avocado Roulade, Apples, Passion Fruit 16.

### Roasted Baby Beets

Smoked Sheep's Milk Yogurt, Blue Cheese Croutons 12.

### Mosaic of Fall Vegetables

Baby Arugula, Turnips, Fig Syrup 16.

### Sardines a la Plancha Niçoise

Black Olive Tapenade, Preserved Lemon, Radish 18.

### Jumbo Lump Crab Cakes

Artichoke, Sea Beans, Pommery Mustard Sauce 16./32.

### Prime Steak Tartare

Quail Egg, Pommes Soufflé 18.

### Portobello and Goat Cheese Tart

Candied Walnuts, Honeycomb, Manni Olive Oil 15.

# MAIN COURSES

## FISH

### **Sake-Cured Salmon**

Potato and Nori Terrine, Baby Turnips, Shiitake Vinaigrette 26.

### **Slow-Cooked Maine Halibut**

Octopus, Brussels Sprouts, Chorizo 34.

### **Norwegian Steelhead Trout**

Pumpkin Gnocchi, Sweet Potato, Patty Pan Squash 29.

### **Ramp Crusted Diver Scallops**

BBQ Pork Belly, Cauliflower, Quail Eggs 32.

## MEAT

### **Pan-Roasted Chicken**

Chicken 'Lasagna', Glazed Pearl Onion, Jus 25.

### **Long Island Duck Breast**

Potato-Bacon Napoleon, Caramelized Cauliflower 29.

### **Braised Short Ribs**

Vanilla Parsnip Purée, Pumpkin Chutney, Baby Turnips 30.

## DRY-AGED BLACK ANGUS STEAKS

All Steaks Can be Simply Served with Pomme Frites

### **Sirloin Steak**

Onion Rings, Roasted Bone Marrow 42.

### **Côte de Boeuf**

Rosemary and Potato Butter 49.

### **Grilled Hanger Steak**

Potato-Bacon Napoleon, Patty Pan Squash 25.

### **Filet Mignon au Poivre**

Pommes Frites 43.

## SIDES

Pommes Frites 6.

Goat Cheese Croquettes 8.

Beer Batter Onion Rings 6.

Reggiano Polenta, Wild Mushrooms 9.

Sautéed Spinach, Togarashi Pepper 7.

Haricots Verts, Macadamia Butter 6.

Truffle Mashed Yukon Gold Mashed Potatoes 7.

Macaroni & Cheese, Lardo, Truffle Butter 9.

**JULIAN ALONZO EXECUTIVE CHEF**