

Appetizers

Blue point Oysters on the half shell, sherry mignonette.

\$10

*Bluefin Saku Torro Tuna Sashimi, Soy sauce, pickled Ginger,
Grated fresh Japanese Wasabi root, Sesame Seaweed salad.*

\$17

*Seared A grade Oregon Foie Gras, Black Current sauce,
caramelized apples, Fleur De Sel, and Sauternes.*

\$20

Seared day boat Scallops baked with Gruyère Cream sauce.

\$16

Pumpkin and Walnut Ravioli in browned sage butter.

\$12

Fresh Mozzarella di Bufala, sliced Tomatos, Basil.

\$12

Prince Edward Island Mussels, Garlic Chardonnay broth.

\$20

Shrimp Cocktail with horseradish dip

\$16

Fresh wild Mushroom Risotto, black Truffles

\$10

Mesclun greens, Tomatoes, Balsamic Vinaigrette.

\$10

*Truffles Mac and Cheese, Macaroni baked in Gruyere and
Ementhaler cream sauce with White truffles.*

\$19

15% Shared service charge added to all bills.

Entrées

*Kobe Beef Tenderloin, sautéed baby organic Shiitake mushrooms,
Green Asparagus, Horseradish potatoes Purree.*

\$65

*Miso glazed Hudson Valley breast of Duck and wild Shimeji
mushrooms, vegetables, wasabi potatoes purree.*

\$36

*Roasted rack of New Zealand Lamb, minted black Cherry jus,
mashed potatoes, green Asparagus, baby Carrot.*

\$45

*Grilled Mahi Mahi, Yuzu Juice beurre blanc, Sugar snap Peas,
Caribbean rice and peas.*

\$35

*Cervina Venison loin medallions, Huckleberry Gastric, white
Asparagus & Brussels Sprouts, roasted Virgin Gorda Pumpkin.*

\$26

*Grilled Red Grouper, Blood Orange Avocado Oil and Marugoto
Shibori Juice sauce, Coconut Risotto, Green Asparagus.*

\$38

*Pan seared Otoro Tuna, Caramelized Pineapple Soy sauce,
Wasabi Mashed potatoes, Sesame Seaweed salad.*

\$40

Lobster Alfredo sauce tossed with pasta and lobster chunks.

\$30

*Seared day boat scallops, Coconut Risotto, white Asparagus &
Pancetta*

\$32

*Black Angus beef tenderloin, sautéed wild Hedgehog mushrooms,
whipped red potatoes, green Asparagus.*

\$48

15% Shared service charge added to all bills.