



Dinner ~ subject to change

first impressions

Spicy Sesame Ahi Tuna Tartare 14
Grilled Pineapple, Avocado Ice Cream
Passionfruit Lemongrass Consommé

Lobster, Fennel and Apple Salad 14
Field Greens, Lobster Knuckles, Fennel Pollen
Creamy Citrus Vinaigrette

Scallops and Bacon "Moderne" 12
Glazed Pork Belly, Diver Scallops, Thai Elements
Sweet Potato Puree, Soy Brown Butter Glace

Ragout of Snails 12
Sherried Garlic Tomato Confit
Lemon Tarragon Wild Mushrooms
Baguette Chips, Crescendo of Sea Salt

Shrimp, Prosciutto and Melon 12
Pan Seared Prosciutto Wrapped Shrimp
Melon Sorbet, Lemon Basil Pesto

Crispy Calamari Fantasia 10
Dusted with Chick Pea Flour
Harissa Gastrique, Tzatziki

Hudson Valley Lobster Bisque 10
Essence of Vanilla, Ginger and Gala Apple
Roasted Lobster Corn Fritter

Pan Seared Rougie Foie Gras 16
Vanilla Poached Pear, Walnut Crostini
Root Beer Gastrique, Cherry Compote

Carpaccio of Beef 12
Balsamic Truffle Oil, Crispy Capers
Reggiano Shards, Baby Arugula

Roasted Baby Beet Salad 12
Mâche, Nettle Meadow "Kunik" Gratin
Brioche Toast, Sherry Walnut Shallot Vinaigrette
Toasted Baguette, Spicy Remoulade

mosaics (small plates)

Vegetable Series One 6
Eggplant Artichoke Cipollini Cheesecake
Tapenade, Feta, Za`atar, EVOO

Vegetable Series Two 6
Tempura Vegetable Sushi Roll
Jalapeno Ponzu Sauce

Vegetables Series Three 7
Pan Seared Parmesan Polenta Caprese
Warm Blistered Tomatoes

Seafood Shiitake Cannelloni 8
Citrus Tarragon Glacage, Caviar Dollop

Trio of Oysters in the Raw 6
Organic Cucumber Vodka Mignonette
Beet Caviar

Grilled Wild Caught Shrimp Cocktail 8
Spicy Chili Lemon Sauce, Wakame Salad

Housemade Salmon Pastrami Smørbrød 7
Black Potato Bread, Dilled Bumpy Mustard
Pickled Red Onion, Cornichons

Gruyere Fondue Crôte 6
Poached Pear, Frisée
Champagne Lavender Honey Vinaigrette

Duck Confit Firecrackers 7
Spicy Hoisin Ginger Glaze

Hail Caesar 6
Romaine Hearts, dm Signature Dressing
White Anchovies, Croutons, Reggiano Shards

Choose Any Three Mosaics Above 20
Choose Any Three Vegetarian Mosaics Above 17



montage (main plate)

Seared Salmon, Shrimp and Diver Scallop 30
Cioppino Elements, Fava Beans
Garlic Herb Sourdough

Fennel Pollen Dusted Diver Scallops 28/18
Melted Zucchini, Artichoke Fritters
Cavatelli Milanese

Steamed Maine Lobster mp
Preparation of the Night

Crispy Skin Idaho Trout 20
Vanilla Parsnip Sauce, Caramelized Figs

Grains of Paradise Seared Halibut Fillet 34/21
Curry Ginger Coconut Broth, Tomato Jam
Green Basmati Rice, Chapati

“Triple Sear” Sliced Strip Steak 32/20
Rock Salt, Aged Sake, Shoyu Sauce
Scallion Potatoes

Char Roasted Filet of Beef 34/21
Gorgonzola Butter, Crispy Pancetta
Warm Italian Potato Salad

Grilled Rack of Lamb 34/21
Pomegranate Molasses Glaze
Porcini Spring Pea Risotto

Char Seared Pork Tenderloin 26/18
Buttermilk Bath, Coriander Smoked Paprika Rub
Roasted Amethyst Potatoes, Sweet Corn Crema

Seared Breast of Duck 32/20
Red Current Port Sauce,
Pecan Shallot Wild Rice

Frenched Breast of Chicken 18
Vidalia Onion Mustard Burst
Farro Duxelle, Asparagus Luxe

discovery menu

Must be ordered by entire table
Available Monday 5pm. to 8:30pm
Friday/Saturday Evening after 8pm Only
89 pp

Amuse
Spicy Sesame Ahi Tuna Tartare
Grilled Pineapple, Avocado Ice Cream
Passionfruit Lemongrass Cosommé

First
Grilled Wild Caught Shrimp Cocktail
Spicy Chili Lemon Sauce, Wakame Salad

Second
Eggplant Artichoke Cipollini Cheesecake
Tapenade, Feta, Za`atar, EVOO

Third
Pan Seared Rougie Foie Gras
Vanilla Poached Pear, Walnut Crostini
Root Beer Gastrique, Cherry Compote

Intermezzo
Prickly Pear Sorbet

Main
Grilled Rack of Lamb
Pomegranate Molasses Glaze
Porcini Spring Pea Risotto
Or
Fennel Pollen Dusted Diver Scallops
Melted Zucchini, Artichoke Fritters
Cavatelli Milanese

Salad
Nettle Meadow “Kunik” Gratin
Poached Pear, Frisée, Walnut Brioche
Champagne Lavender Honey Vinaigrette

Finale
A Sampling of Decadent Desserts