

Sample Dinner menu - menu items subject to change

first impressions

- Sous Vide Braised Pork Belly 12
Sweet Potato Puree, Soy Brown Butter
- Spicy Sesame Crusted Ahi Tuna 14
Pineapple Salsa, Tamarind BBQ Kimchee
- King Crab "Cobb Salad" Sushi Style 14
Littlefield Greens, Sriracha Ginger Lime Dressing
- Jumbo Lump Crab Cake 12
Mustard Pretzel Crust, Beer Remoulade
- Shrimp and Prosciutto Saltimbocca 12
Sage, Marsala and Garlic Butter, Tart Lemon Sorbet
- Crispy Calamari Fantasia 10
Dusted with Chick Pea Flour, Harissa Gastrique
Lemon Pepper Yogurt
- 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
- Grilled Rabbit Loin 12
Creole Mustard Cream, Sourdough Straws
Balsamic Cippoline Onion Compote
- Maura's Salad 15
Littlefield Organic Greens, Moroccan Seared
Quail, Spicy Almonds, AJ's Indu Vinaigrette

mosaics (small plates)

- Vegetables Series One 6
Confit of Root Vegetables, Roasted Garlic
Napa EVOO, House made V-8
- Vegetable Series Two 6
Asian Vegetable Rolls
Ponzu Sauce, Tempura Haricot Vert
- Vegetables Series Three 7
Crispy Artichoke Tempura
Lime Cilantro Aioli
- Vegetable Series Four 8
Butternut Squash Gnocchi
Winter Truffle and Chestnut Emulsion
- Champagne Poached Oysters 7
Lobster and Brie Frittata Caviar Dollop
- Three Blue Point Oysters in the Raw 8
Apple Cider Mignonette
Ice Cold Shot of Core Small Batch Vodka
- Ice Cold Wild Caught Shrimp 6
Smoked Paprika, Horseradish
Organic Crop Vodka Bloody Mary Shooter
- Verrine 7
Smoked Salmon, Coriander Tomatoes,
Celeriac Puree, Served in a Glass Jar
- Turkey Confit Terrine 7
Mango Pumpkin Chutney
Cranberry Gastrique
- Maura's Charcuterie Plate 8
Soppressata, Duck Prosciutto
Cornichons, Pickled Onion, Cranberry Mustard
- Hail Caesar 6
Romaine Hearts, dm Caesar Dressing
Anchovy Croutons Reggiano Dust

Gift Certificates Available

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

montage (main plate)

Pan Seared Atlantic Salmon 28/18
Smoked Seafood Cassoulet
French Pressed Yellow Tomato Broth

Steamed Maine Lobster mp
Preparation of the Night

Seared Pistachio Crusted Diver Scallops 28/18
Caramelized Yellow Cauliflower Puree
Eggplant, Artichoke Ravioli

Crispy Skin Idaho Trout 20
Vanilla Parsnip Sauce, Caramelized Figs

Grains of Paradise Seared Halibut 32/20
Pomegranate Buerre Rouge
Butternut Risotto

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

Char Roasted Filet of Beef 34/21
Horseradish Mustard Crust, Sumac Onions
Golden Potato Puree

Charmoula Crusted Rack of Lamb 34/21
Tomato Jam, Natural Jus
Creamy Polenta

Chorizo Stuffed Veal Mousseline 32/20
Roasted Corn Puree, Balsamic Cipolline
Spicy Cilantro Sticky Rice

Braised Veal Cheeks 28/18
Tomato Soubise
Potato Horseradish Gratin

Char Seared Venison Medallions 34/21
Wild Huckleberry Gin Jus
Rutabaga Hash

Espresso Seared Breast of Duck 32/20
Lavender Honey Glace
Farro Pilaf

Herb Roasted Frenched Breast of Chicken 18
Meyer Lemon Shallot Sauce
Fennel Potato Hash, Melted Zucchini

discovery menu

Must be ordered by entire table

Available Monday through Friday 5pm – 8pm
Saturday Evening after 8pm only or if you reserved prior
89 pp

Amuse

Duet of Lobster Cappuccino & Tuna Parfait

First

Champagne Poached Oysters
Lobster and Brie Frittata
Caviar Dollop

Second

Crispy Artichoke Tempura
Lime Cilantro Aioli

Third

Pan Roasted Foie Stuffed Quail
Strawberry Fig Glaze

Intermezzo

Honeydew Sorbet

Main

Duet of Braised Veal Cheeks
accompanied by
Sous Vide Braised Pork Belly

Or

Duet by Seared Halibut Fillet
accompanied by
Seared Pistachio Crusted Diver Scallops

Salad

Mâche, Nettle Meadow “Kunik” Gratin,
Brioche Toast, Sherry Walnut Shallot Vinaigrette

Finale

A Sampling of Decadent Desserts