

Ocean

WINTER 2018

APPETIZERS

Lobster Thermidor

Globe Artichokes, Trumpet Royale, English Mustard Cream, Sea Lettuce,
Parmigiano Gratin

18

Foie Gras

Seared Duck Foie Gras, Marsala Braised Veal Cheeks, Fine Herb Risotto,
Candied Shallots

17

Sea Scallops

Roasted Sea Scallops, Hazelnut Crust, Celery Root Purée, Baby Kale Crisps,
Blood Orange Vinaigrette

16

Rock Crab Velouté

Peekytoe Crab, Lemongrass Scented Bisque, Beech Mushroom, Scallions,
Watercress Purée

14

Field Leaves

Native Greens, Lavender Honey-Lime Vinaigrette, Sea Salt Praline, Flower Petals,
Marcona Almonds

12

Burgundy Escargots

Roasted Snails in their Shells, Parsley Butter, Sweet Garlic Cream, Herb Crumbs,
Forest Mushroom

13

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ENTREES

Beef Steak

Prime Colorado Sirloin, Porcini Agnolotti, Vegetable Jardinière, Périgord Black Truffle,
Madeira Jus

35

Lobster

Butter Poached Lobster, Red Beet Potato Gnocchi, Horseradish Cream, Pickled Pears,
Sage Roasted Root Vegetables

40

Swordfish

Sicilian Pistachio Crust, Smoked Eggplant, Provençal Vegetable, Sweet Onion Cream,
Olive Tapenade

33

Lamb Duo

Australian Loin, Olive Braised Osso Buco, Parisian Vegetables, Chèvre Polenta Galette,
Tarragon Jus

34

Monkfish Bouillabaisse

Sweet Paprika Roasted Loin, Saffron Pernod Scented Broth, Wild Prawns, Confied Fennel,
Red Pepper Rouille

32

Chicken "Coq-Au-Vin"

Roasted Chicken Suprême, Wild Mushroom Filling, Smoked Bacon, Anna Potato,
Cabernet Wine Sauce

30