

FOUR-COURSE PRIX FIXE MENU

Please enjoy a selection from each course.



French Kiss Oysters Rockefeller Spinach, Artichoke, Tarragon, Hollandaise, Applewood Smoked Bacon Lobster Bisque Cognac Crème Fraiche, Chive Oil

> Day Boat Scallop Crudo Green Apple, Fresno Peppers, Scallion Vinaigrette Beets of a Heart Roasted Beets, Goat Cheese, Peppercorn, Hearts of Endive



Caesar Salad Baby Kale, Parmesan, Sourdough Crouton, Caesar Dressing, Pink Peppercorn Local Field Greens Bosc Pear, Stilton Blue Cheese, Roasted Pecans, Sherry Vinaigrette



Cider Glazed Chicken Breast Supreme Brussels Sprouts, Parsnips, Roasted Carrots, Thyme Jus 60 Wild Mushroom Risotto Chanterelle, Crimini, Shiitake, Mascarpone, Truffle 55 **Braised Short Rib** Roasted Garlic Potato Puree, Chanterelle Mushrooms, Rosemary Broth 60

> Seafood Linguini Lobster Tail, Shrimp, Scallops, Mussels, Tomato-Fennel Broth, Heirloom Tomato, Cippolini Onion 68

Chilean Seabass Brown Butter, Roasted Fingerlings, Baked Lemon 65 Filet Mignon House Rub, Lobster & Grilled Green Onion Potato Puree, Lobster Essence 70 - ADD A LOBSTER TAIL TO ANY ENTRÉE 30 -



Castaway Cake Tahitian Vanilla Bean Ice Cream, Blackberry, Blood Orange Nutella Bread Pudding Croissant, Banana Ice Cream Chocolate Covered Strawberries Dark Chocolate, White Chocolate