



Sample Menu
Fall / Winter 2011

APPETIZERS

Portobello Napoleon

Portobello mushrooms marinated in aged Balsamic vinegar and extra virgin olive oil, then layered with red and yellow beefsteak tomatoes, Napoleon style. Topped with a velvety goat cheese crème and delicate Mâche, then surrounded by a multi-colored pepper coulis and currant tomatoes



Gravlax, Herbed Goat Cheese, and Tomato Tartare

Smoked Salmon, one quenelle of red tomato, a second of yellow tomato tartare and a third of herbed goat cheese separated by foccacia rectangles, crowned with a vegetable relish and accompanied by micro greens.



Wild Mushroom Salad

Sautéed Shitake, Portobello and Oyster mushrooms tossed with frisée lettuce and a colorful julienne of root vegetables. Accompanied with locally farmed goat cheese and toasted hazelnuts, then drizzled with a Balsamic reduction



Lobster And Grilled Vegetable Strudel

Lobster medallion and assorted grilled marinated vegetables seasoned with a red pepper pesto and layered, wrapped with a light phyllo dough beautifully presented with a lobster reduction and red pesto.



Poached Red Snapper

Fresh Red Snapper poached in sake, lemongrass and ginger. Served with Soba noodles tossed with Asian vegetables then surrounded with a Kaffir lime leaf-peanut sauce



Peking Duck Salad

Succulent duck magret seared Peking-style, sliced thin and layered with baby frisée, scallions, toasted cashews, frizzled ginger, and julienned carrots,



then drizzled with an Asian-lime dressing



Jumbo Shrimp Ceviche

Fresh Jumbo shrimp marinated in lime and extra virgin olive oil layered with red onions, avocado, ripe tomatoes and picked cilantro, then dotted with cilantro oil and a chipotle sauce



Terrine of Duck Foie Gras

Homemade duck foie gras marinated in sauterne. Served with toasted brioche and spiced fig and apple chutney drizzled with a Merlot glaze



Sake Smoked Salmon Napoleon

House-smoked salmon flavored with sake and layered with crispy wontons, pickled cucumber and micro-greens. Dotted with crème fraîche, salmon roe and wasabi tobikko



Oyster and Lemongrass Soup

Velvety blend of fresh Blue Point oysters, lemongrass and leeks, topped with a hard-poached quail egg and Sevruga caviar



Tartar of Tuna and Salmon

Dice of Yellow Fin tuna and fresh salmon delicately seasoned with truffle oil and served with a fresh seaweed and Mizuna salad. Topped with Sevruga caviar and dotted with a lemon Mosto oil



Dungeness Crab Cake

Jumbo lump crab cake topped with pickled mango salsa. Garnished with fennel and carrot slaw, accented with mild chipotle sauce.



Trio of Herbed Goat Cheese and Tomato Tartar

One quenelle of red tomato, a second of yellow tomato, and a third of herbed goat cheese separated by foccacia rectangles, crowned with a Provençal vegetable relish and micro greens.



(*) Poached Baby Langoustine and Corn Shoots Salad

Freshly spiced poached baby langoustine, delicately placed on vine ripe cherry tomato and avocado salad, topped with a bouquet of baby corn shoots and drizzled with a honey ginger crustacée reduction



(*) Roasted Dove and Artichoke Salad

Delicately roasted dove, served over an artichoke cup filled with a fresh corn and haricots verts salad, drizzled with a truffle dressing and surrounded with a roasted corn relish.



Provençal Goat Cheese Ballotine

Mediterranean marinated vegetables wrapped around herbed goat cheese served with a hand picked herb salad and grilled ficelle spread with a sun-dried tomato and black olive tapenade



Broiled Marinated Prawns

Fresh prawns marinated in lime and garlic layered with tomato confit, asparagus, cuquillo olives, shaved fennel and baby frisée.
Surrounded with basil oil, saffron aioli and roasted walnuts



Lump Crabmeat Cannelloni

Fresh cannelloni packed full of wonderfully seasoned lump crabmeat and placed on a bed of saffron-tomato concassé and wilted baby spinach.
Accompanied with a cognac and crab velouté



Herb Goat Cheese Tartine

Creamy herbed goat cheese topped with Kalmata olives, radishes, shitake mushrooms and chives then placed on a salad of haricots verts and baby artichokes.
Drizzled with a balsamic reduction and a fresh herb sauce





Roasted Butternut Squash Soup

A smooth blend of roasted butternut squash and apples ladled around an island of duck and fig compote then centered with a hard poached quail egg



Roasted Corn Chowder

Fresh roasted corn chowder served in a tarragon bread terrine and garnished with a dice of smoked chicken breast and a brunoise of winter vegetables



Jumbo Lump Crab Salad and Baby Artichokes Salad

Alaskan jumbo crab delicately placed on baby artichokes and topped with a colorful micro green salad and drizzled with a spiced crab glaze



Sugar Cane Poached Maine Lobster

Colorful blend of hearts of palm, baby artichokes, pencil asparagus and fava beans delicately presented in a rectangular shape, topped by a freshly poached lobster tail and Caribbean pickled mango salsa drizzled with a crustacean glaze and sprinkled with micro greens and shaved toasted coconut



Grilled Foie Gras and Mission Figs on French Toast

Foie gras, Served room temperature, presented with a fig chutney and a balsamic vinegar and fig jus reduction



Steamed Lobster and Mini Ravioli

Freshly steamed lobster tail placed over wilted Chinese cabbage and baby ravioli and surrounded by lobster consommé

MAIN COURSES

Roasted Veal Medallion and Potato Crust

Roasted veal tenderloin crusted with a mushroom caviar and a sine potato skin, placed on top of a chanterelle polenta cake and French haricot vert, delicately drizzled with a vert jus and veal sauce reduction





Pan Seared Venison Medallion

Marinated venison loin served with celery root and grits cake and braised endives drizzled with a cranberry sauce and topped with an orange cranberry chutney, and herbed potato crisp



Porcini Crusted Salmon

Fresh Atlantic salmon crusted with roasted garlic and porcine mushrooms. Served with asparagus and wild mushroom barley risotto and white wine sauce



Oven-Braised Lamb Osso Bucco

Lamb osso bucco braised until fork tender and served on a bed of baby vegetables and saffron risotto. Topped with an orange gremolata and surrounded with a Cabernet sauce



7-Hour Braised Beef Short Ribs

Succulent short ribs served over Yukon Gold and garlic confit mashed potatoes, enveloped by a rich Cabernet reduction, encircled by a creamy horseradish sauce and topped by a fried onion ring



Grilled Red Snapper

Marinated grilled red snapper served on roasted cappellini tossed with fresh basil, black olives, lime segments, cherry tomatoes and garlic confit. Drizzled with a saffron aioli



Stuffed Saddle of American Lamb

Tender filet of domestic lamb delicately stuffed with wild mushrooms and fresh herbs arranged atop a pan-seared polenta cake and a colorful blend of baby Fall vegetables. Surrounded by a savory wild mushroom jus and freshly picked herbs



Herb Crusted Colorado Rack of Lamb

Rack of lamb encrusted in fresh herbs, served with a ragout of fava beans, baby spinach and oven-dried tomatoes surrounded with a rosemary savory jus





Grilled Striped Bass

Striped bass grilled and roasted with fresh thyme, delicately placed on a young green asparagus, barley risotto, surrounded with a truffle sauce



Grilled Filet Of Beef BBQ

Filet of beef grilled to perfection and accompanied with truffled grits and baby vegetables. Surrounded with a homemade barbeque sauce and topped with frizzled onions



Free Range Pheasant

Roasted breast of pheasant stuffed with a delicate blend of roasted corn, wild mushrooms and shallot confit. Served with a Yukon Gold potato cake, baby artichokes, asparagus and a truffle-port wine and picked thyme sauce.

The thigh will be braised stuffed bone less and separately French served as a second to the guest



Herb Crusted Chicken Breast

Breast of free-range chicken crusted with fresh herbs and placed on a bed of homemade fettuccine with wild mushrooms, wilted spinach and glazed pearl onions then drizzled with a fresh Morel sauce



Pan-Seared Halibut

Fresh Halibut pan-seared with fresh herbs and served over wild mushrooms, braised leeks, caramelized pearl onions, asparagus and fingerling potatoes. Surrounded with a lemon-chive sauce