

## \$85 Per Person

### 1<sup>st</sup> course

#### lobster bisque

green apple, orange, vanilla essence, lemon cream

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#### jumbo shrimp cocktail

key west pinks, asian cocktail sauce, ginger-lemon grass, and horseradish mascarpone

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#### maine lobster & crab cake

preserved lemon jam, tart apple-celery slaw, lobster nage, scallion oil

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#### filet mignon tartare

shallots, gala apple, mustard-mascarpone sauce, capers, frisee, white truffle oil

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#### roasted beets

candy striped beets, golden beets, goat cheese mousse, pistachio, citrus coulis

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#### chaud-froid of duck foie gras

compressed apples, roasted chestnut coulis, sauterne reduction, vanilla bean brioche

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#### rock shrimp tempura

duo of rock shrimp, hot chili, cilantro, wasabi ranch dipping sauce

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#### warm goat cheese fig tart

caramelized onions, gorgonzola, frisee, port balsamic glaze

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#### ahi tuna tasting

tempura soy bean coulis, crispy nacho ginger sour cream, blackened seared rare miso

mustard, sashimi roll avocado mousse

### 2<sup>nd</sup> course

#### boston bibb salad

gala apple, gorgonzola, butternut squash, jicama, toasted pumpkin seeds, honey-poppy

seed vinaigrette

### 3<sup>rd</sup> course

#### braised beef cheeks agnolotti

winter truffle sauce, shiitake mushrooms, braised scallion, black trumpet dust, mascarpone

foam

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#### dover sole

prosciutto dust, olive oil crushed potato, baby spinach, brussel sprouts, brown butter

pineapple sauce

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#### miso chilean sea bass

baby bok choy, white shimeji mushrooms, purple potato puree, tamarind-date jam,

red curry lobster nage

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#### diver scallops and short ribs

cauliflower puree, golden raisin, capers, brunoise of carrot, red wine salsify, caramelized

shallot sauce

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#### margret duck breast

nine spice, ginger honey sweet potato, macerated figs, kumquats, ruby port fig glaze

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#### surf and turf

filet mignon, king crab, grilled royal trumpet mushroom, haricot vert, fingerling potato,

maytag bleu foam, barolo sauce

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#### sirloin au poive

crispy potato cake, truffle leeks, cipollini onion, roasted baby carrots, cognac green

peppercorn sauce

### 4<sup>th</sup> course

#### dessert sampler

butterscotch pot du crème / strawberry tart, balsamic foam, mirco basil /

flourless chocolate cake / white chocolate and rose pedal mousse

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