

Ocean

SPRING 2017

APPETIZERS

Lobster Thermidor

Jerusalem Artichokes, Trumpet Royale,
English Mustard Cream, Parmigiano Reggiano Gratin

19

Beet Root

Salt Roasted Red Beets, Pickled Golden, Watercress Leaves,
Chèvre Mousse, Spiced Walnuts

13

Foie Gras Tart

Peppered Seared Foie Gras, Creamy Sweet Onion Tart,
Asparagus Salad, Banyuls Wine Jus

18

Sea Scallops

Caramelized Scallops, Mussels–Pancetta Risotto Spring Roll,
Pea Tendrils, Saffron Cream

Rock Crab Velouté

Peekytoe Crab, Lemongrass Scented Bisque,
Beech Mushroom, Asparagus Tips, English Pea Purée

15

Red Romaine

Romaine Leaves, Wild Leek Vinaigrette,
Bacon Lardons, Poached Quail Egg, Brioche Crêtons

12

Frog's Legs Napoleon

Tarragon Cream Fricassee, Parisian Vegetable,
Crisp Pastry Crust, Red Mustard Greens

14

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ENTREES

Beef Duo

Beef Filet Mignon, Chorizo Braised Oxtail, Crisp Potato Nest,
Baby Artichokes, Sweet Paprika Mousseline

40

Duck Magret

Almond Roasted Duck Breast, Duck-Sour Cherry Croquette,
Glazed Sweet Turnips, Amaretto Gastrique

36

Lobster

Fennel Steamed Lobster, Parmesan Roasted Asparagus,
Italian Oyster Mushroom, Lobster Coral Butter

44

Swordfish

Sicilian Pistachio Crust, Smoked Spring Leeks,
Provençal Vegetable Brochette, Lemon Artichoke Cream

38

Lamb Filet

Herb Roasted Loin, Lamb Osso Buco, Fava Bean Raviolo,
Fiddleheads Amandine, Mint-Tarragon Jus

37

Pork Mignon

Sage Braised Pork Tenderloin, Savoy Cabbage-Bacon Robe,
Beet-Rhubarb Confit, Grain Mustard Cream

34

Sapphire Salmon

Baked "en Crôte", Forest Mushroom Duxelle,
Red Swiss Chard, Gingered Carrots, Cabernet Sauce

35