

Ocean

SUMMER 2017

APPETIZERS

Lobster Thermidor

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

19

Beet Root

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

13

Duck Foie Gras

Seared Foie Gras, Potato Croquette, Pickled Cherries,
Grilled Fennel Herb Salad, Salted Cracked Hazelnut

18

Sea Scallops

Sea Scallops "Sauce Vierge", Grilled Calamari, Boquerones,
Sicilian Capers, Plum Tomato Confit

16

Rock Crab Velouté

Peekytoe Crab, Lemongrass Scented Bisque,
Beech Mushroom, Snow Peas, Sweet Corn Purée

15

Field Leaves

Green Salad, Aged Balsamic Blackberry Vinaigrette,
Crispy Red Onions, Flower Petals, Marcona Almonds

12

Escargots Bourguignon

Roasted Burgundy Snails, Persillade Butter,
Black Garlic Coulis, Walnut Crumbs, Forest Mushroom

13

Heirloom Tomatoes

Fresh Tomato Salad, Narragansett Burrata,
Pancetta Crisps, Aioli, Basil Pistou, Crete Olive oil

14

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ENTREES

Beef Filet

Filet Mignon, Roquefort Blue, Anna Potato, Porcini Duxelle,
Walnut Cabernet Sauce, Cumin Glazed Carrots

40

Duck Magret

Almond Roasted Duck Breast, Duck-Cherry Sausage,
Chick Pea Purée, Baby Turnips, Amaretto Gastrique

36

Lobster

Butter Poached Lobster, Dutch White Asparagus,
Fava Beans, Crisp Puff Pastry, Honey Ginger Cream

44

Swordfish

Sicilian Pistachio Crust, Smoked Cipollini Onion,
Provençal Vegetable, Bell Pepper Coulis, Olive Tapenade

38

Lamb

Roasted Rib Chops, Lamb Sausage, Saffron Crushed Potatoes,
Tomato Moilee Sauce, Squash Blossom

37

Veal Mignon

Truffle Butter Braised Veal Filet, Bacon-Napa Cabbage Wrapped,
Jardinière Vegetables, Foie Gras Emulsion

43

Monkfish Roast

Smoked Paprika Blackened, Romesco Sauce,
Clam-Mussel Fricassée, English Peas, Romanesco Cauliflower

35

Gianonne Chicken

Stuffed Roasted Statler Breast, Apricot-Pine Nut Filling,
Pistou Herb Chicken Jus, Mediterranean Couscous

34