

Ocean

FALL 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

17

Rock Crab Velouté

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

15

Field Leaves

Lavender Honey-Lime Vinaigrette, Sea Salt Praline, 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 Duo

Prime Colorado Sirloin, Short-Ribs "Bourguignon", Smoked Lardons, Celeriac Purée,
Vegetable Jardinière

40

Duck Magret

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

36

Lobster

Butter Poached Lobster, Red Beet Potato Gnocchi, Horseradish Cream, Pickled Pears,
Sage Roasted Root Vegetables

44

Swordfish

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

38

Lamb Duo

Grilled Australian Loin, Olive Braised Osso Buco, Butternut Squash Raviolo, Wilted Chard,
Roman Sauce

37

Veal Mignon

Roasted Bacon Enrobed Veal Filet, Vegetable Jardinière, Black Burgundy Truffles,
Foie Gras Emulsion

43

Monkfish Roast

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

35

Gianonne Chicken

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

34