

3 Course \$68.00 | 5 Course \$75.00

Appetizers and Soup

Roasted Butternut Squash Bisque

Chives, Toasted Pumpkin Seeds,
Styrian Pumpkin Seed Oil

Maine Lobster Cappuccino

Lobster Bisque, Sake Whipped Cream,
Lobster Tapenade Crouton

Asian Greens Salad

Enoki Mushrooms, Goat Cheese, Pistachio Brittle,
Champagne Vinaigrette

Rillettes of Smoked Trout

Red Onion Marmalade, Picked Herbs,
Sour Dough Crustini

Weekly Selection of Oysters

Lightly Marinated, Wasabi Tobeko Caviar,
Yuzu Citrus - Cucumber Relish

Harris Ranch Beef Tartar

Quail Egg, Spiced Potato Chips,
Tamarind Vinaigrette

Caesar Salad

Baby Romaine, Parmesan Custard,
Parmesan Crisp, Marinated White Anchovies

Crisp Lobster Cigar

Maine Lobster - Daikon Radish Spring Roll,
Sweet Thai Chili Sauce

Main Courses

Wild Salmon

Black Mustard Seed - Tomato Coulis,
Lemon Confit Spinach, Cherry Tomato Relish

Day Boat Scallops

Soy Bean Puree, Pearled Vegetables,
Pea Tendrils, Sweet Sake Cream

Hawaiian Sea Bass

Roasted Rutabaga, Brussels Sprout Leaves,
Pomegranate Seeds, Pomegranate Candy

Monkfish

"New England" Style, Potatoes, Carrots,
Pearl Onions, Salt Pork, Sesame Bread Sticks

Black Grouper

Tandoori Spiced, Chestnut Fondue,
Haricot Verts, Chestnut Honey Gastrique

Harris Ranch Japanese Cut Sirloin

Celery Root Fondue, "Creamed" Spinach,
Garlic Confit, Black Truffle Jus

Loin of Mountain River Venison

Roquefort Puffs, Cipolini Onions,
Parsley Coulis, Juniper Berry Jus

Harris Ranch Filet of Beef

Sweet Potato Gratin, Forrest Mushroom Ragout,
Sweet Soy Butter

Boneless Lamb Shank

Soy Braised, Parsnip Puree, Haricot Verts,
Reduced Natural Juices

Tanglewoods Farm Chicken Breast

Warm Fingerling Potato Salad, Cashews,
Apple Smoked Bacon, Sherry Sauce

Desserts

Assorted Cheese Plate

Weekly Selection of Imported and Domestic
Cheeses

Tahitian Crème Brulee

Coconut Tuille, Caramelized Pineapple Relish

Trio of Citrus

Orange-Basil Sorbet, Lemon Panna Cotta,
Kalamansi Lime Napoleon

Roasted Pear Envelope

Crisp Phyllo, Armagnac Ice Cream,
Blue Cheese Mousse

Molten Chocolate Cake

Pistachio Center, Pistachio Ice Cream

Bittersweet Chocolate Tartlet

Espresso Ice Cream, Caramel Foam,
Crushed Peanuts, Fleur de Sel

Assorted Ice Creams and Sorbets

Ice Creams and Sorbets Are Made Fresh Daily
Chocolate, Vanilla, Wild Berry,

Lychee-Green Tea, Apricot-Grains of Paradise, Mango-Candied Ginger

Consuming Raw or Undercooked Meats, Poultry, Shellfish, or Eggs May Increase the Consumer's Risk of Food-Borne Illness.

1st Course

Butternut Squash Bisque

Toasted Pumpkin Seeds, Styrian Pumpkin Seed Oil
Franciscan Chardonnay Napa Valley, California 2006

2nd Course

Day Boat Scallop

Lightly Marinated
Fleur de Sel, Spanish Olive Oil, Lemon, Chives
Chateau Haut Rian Bordeaux Blanc, France 2006

3rd Course

Crisp Sweetbread

Warm Lentil Salad, Crisp Bacon,
Reduced Natural Juices
S.A. Prum Graacher Himmelreich Riesling Spätlese Mosel-Saar-Ruwer, Germany 2003

Entremets

Apricot Sorbet with Grains of Paradise

4th Course

Hawaiian Sea Bass

Smoked Onion - Parsnip Puree, Ginger Glazed Carrots,
Sorrel Nage
d'Arenberg "The Hermit Crab" Viognier-Marsanne McLaren Vale, Australia 2005

5th Course

Boneless Veal Osso Bucco

Forrest Mushroom Goulash, Puff Pastry Lattice
Siduri Pinot Noir Sonoma County, California 2005

6th Course

Fruit and Cheese

Roaring Forties Blue Cheese, Cabernet Poached Apple,
Sugar and Salt Walnuts, Red Wine Candy
Pfeffingen Gewurtztraminer Spätlese Nussriegel Pfalz, Germany 2005

7th Course

Bittersweet Chocolate Tartlet

Espresso Ice Cream, Caramel Foam,
Crushed Peanuts, Fleur de Sel
Sandeman Tawny Port

Assorted Mignardises

Tasting Menu \$90.00

Wine Pairing \$42.00

Chef de Cuisine Reinaldo Alfonso
Executive Pastry Chef Konrad Spitzbart