



WINTER 2004

FIRST COURSE

Winter Vegetable Soup

Ditilini Pasta, Pearl Onions, Herbs, Asiago Cheese
\$8

Costa Rican Hearts of Palm

Baby Lettuces, Watermelon Radish, Saba, Champagne-Lemon Vinaigrette
\$10

Salad of Blue Cheese and Apple

Baby Lettuces, Danish Blue Cheese, Hazelnut, Raspberry Vinaigrette
\$11

Peekytoe Crab Salad

Meyer Lemon Gelee, Pickled Cucumber, Toasted Honey Vinaigrette
\$12

Sautéed Scallops

Butternut Squash Puree, Beluga Lentils, Fennel, Parsley Butter
\$15

Yellowfin Tuna Tartare

Spicy Mango, Wakame Salad, Jalapeno Oil, Black Sesame Seeds
\$13

Grilled Octopus Salad

Marinated Mushrooms, Fennel, Truffle Vinaigrette
\$12

Butter Poached Lobster

Sunchoke Puree, Leeks, Asparagus, Porcini Emulsion
\$15

Potato Gnocchi

Mushrooms, Prosciutto, Brown Butter, Sage
\$9

Rock Shrimp Crêpes

Roast Tomato, Artichoke, Black Olive, Truffle Sauce
\$12

Hudson Valley Foie Gras

Sauteed Apples, Mushrooms, French Beans, Almond Milk Emulsion
\$16

MAIN COURSE

Local Grouper

Cauliflower, Baby Zucchini, Lobster Salad, Yuzu Lemon Butter
\$27

New Smyrna Flounder

Carrots, Celery, Trumpet Royale, Scallion, Lemongrass-Fennel Emulsion
\$25

Yellowtail Snapper

Celery Root Puree, Melted Leeks, Pearl Onions, Saffron Oil
\$26

Roast Quail

Andouille Stuffing, Butternut Squash, Salsify, Banyuls Vinegar
\$26

Spice Grilled Tuna

Rutabega, Wax Beans, Baby Turnips, Black Pepper Gastrique
\$27

Rice Crusted Wahoo

Cauliflower Puree, Roasted Onions, Asparagus, Herb Infused Honey
\$26

Honey Glazed Duck Breast

Trofie, Black Trumpets, Truffle-Puree, Caramelized Onion Foie Gras Sauce
\$28

Pan Braised Chicken

Slow Roasted Tomato, Turnips, Preserved Lemon, Pan Juices
\$25

Herb Marinated Rack of Lamb

Roast Potatoes, Cippolini Onions, Asparagus, Thyme Jus
\$34

Filet of Beef

Fingerling Potatoes, Bacon, Cremini Mushrooms, Sauce Perigord
\$32

Cervena Venison "Sous Vide"

Rainbow Chard, Apples, Celery Root, Truffle Caramel Sauce
\$32

Executive Chef, Michael Kramer



WINTER 2004

CHEF'S TASTING MENU

Amuse Bouche
Argyle Brut, Oregon

Peekytoe Crab Salad
Meyer Lemon Gelee, Pickled Cucumber, Toasted Honey Vinaigrette
Riesling, Mulheimer-Sonnelay (Zeppelin) Mosel-Saar-Ruwer, 2003

Grilled Octopus Salad
Marinated Mushrooms, Fennel, Truffle Vinaigrette
Chardonnay, Grgich Hills, Napa, 2001

Butter Poached Lobster
Sunchoke Puree, Leeks, Asparagus, Porcini Emulsion
Vouvray, La Craie, Loire, 2003

Spice Grilled Tuna
Rutabega, Wax Beans, Baby Turnips, Black Pepper Gastrique
Nero D'Avola, Cusumano, Sicily, 2003

Herb Marinated Rack of Lamb
Roast Potatoes, Cippolini Onions, Asparagus, Thyme Jus
Shiraz, Jim Barry, Claire Valley, 2002

Pre Dessert

Dessert Wave

\$65/person (plus tax & gratuity)

Wine Flight \$25/person

Menu available for entire table only.
Parties of 6 or less

1.14.05