

10.00

Sarah's Salad

Bosc Pears, Maytag Blue Cheese,
Dried Cherries, Spiced Walnuts,
Pickled Pearl Onions, Mini Croutons
and Pear Nectar Dressing

Butternut Squash Soup

Brandied Foie Gras Cream and
Spiced Candy

Portabella Mushroom Carpaccio

Fried Capers, X.O. Gouda,
Herb Aioli, Mache Salad

13.00

Speck Ham Wrapped Monkfish

Spice Roasted Butternut Squash and
Chanterelle Mushroom Broth

Spicy Tuna Tartare

Marinated with Yuzu Lime and Sweet
Soy, Cucumber Lemon Grass Sorbet
and Ginger Scented Gyozo

***Roasted Butternut Squash
Napoleon***

Crisp Layers of Spicy Pistachio Filo
with Braised Leek Studded Goats
Cheese and Roasted Butternut
Squash, Moscato and Pistachio
Vinaigrette

***Lobster Cream Poached
PEI Mussels***

Lobster Roe and Lobster Butter with
Toasted Rustic Bread

15.00

***Cider Braised Kurobuta
Pork Belly***

Slow Cooked Pork Belly with
Caraway Scented Savoy Cabbage
and Spiced Apple Chutney

East and West

Blue Crab Flan and Kumamoto
Oysters, Fingerling Potato Tuille and
Marinated Leeks

Pan Roasted Duck Breast

Mission Figs, Braised Parsnips and
Roasted Pearl Onions, Rosemary Jus

Sea Scallops Boudin

Crisp Chive, Citrus Compote and
Anise Purée

18.00

Pan Roasted Veal Sweetbreads

Rich Lobster Risotto, Wilted Spinach
Lobster-Veal Jus

Seared Foie Gras

Gastrique of Rutabaga and Shallots
Frizzled, Cured Duck Breast
Pomegranates

Red Wine Braised Beef Shortribs

Slow Cooked Boneless Shortribs Studded
with Foie Gras, Wrapped in Crisp Pastry
with Roasted Hedgehog Mushrooms and
Glazed Root Vegetables

Pan Roasted Rib Eye Noisette

"Bolognese" Style Fingerling Potatoes,
Roasted Marrow, Finished with Brie and
Roasted Garlic Butter

Beef Two Ways

Incorporates the above beef dishes
on one plate **32**

23.00

Pan Roasted Rockfish

Wilted Blonde Pea Shoots, Maroon
Carrot Purée and Blood Orange
Emulsion

Lamb Loin

Braised Fennel,
Oil Cured Niçoise Olives and
Pipe Dream Farms Mock Risotto

Maine Lobster Dégustation

Chowder, Œufs, Sausage, Dumpling

Braised Veal Breast

Yellowfoot Chanterelle a la Creme
Sweetbread and Veal Sausage
Pommes Dauphin

Pan Seared Sea Scallops

Danish Viking Smoked
Salt Infused Salsify
Don Millán Sherry Vinegar Sauce

77.00

107.00 with wine

Five-Course Tasting Menu

Amusé

Prosecco and Caviar



Soup and Salad

Blonde and Green Pea Tendrils with Sweet Mache,
Pomegranate-Lavender Vinaigrette
Spiced Apple Velouté and
Pine Nut-Tasmanian Pepper Biscotti
2005 Kuhl "Way Kuhl" Riesling, Mosel Saar, Germany



Seared Sea Scallop

Banyuls and Black Smoked Salt Braised Leeks and
Lobster Essence
2005 Pine Ridge Chenin Blanc/Viognier, Napa Valley, California



Kurobuta Pork Belly

White Balsamic Vinegar, Roasted Cipollini Onions,
Rosemary-Cherry Sauce
*2005 Sticks Pinot Noir
Yarra Valley, Australia*



Duck Phô

Star Anise and Ginger Cured Duck Breast
Seared Breast with Somen Noodles
Roasted Duck Broth
2003 Zinfandel, Sarah's Vineyard, Gilroy, California



Toasted Brown Butter Financier

White Coffee Gelato, Cardamom-Milk Chocolate
Mousse, Pinenut and Cocoa Streusel,
Grapefruit Fluid Gel
*Fig Royale – Prosecco, Fig Infused Vodka and
Tonka Bean Syrup*

Please refrain from using a cell phone in our dining room.

*Peter Smith
Chef/Owner*

2.24.07