

Appetizer

Smoked Salmon

house smoked over fruitwood,
fresh dill and cucumber raita, crispy cumin wafers

Wagyu Steak Tartare

Kobe style beef, hand cut and prepared tableside with quail egg yolk,
Cognac gelée, traditional garnish and toast points

Smoked Rainbow Trout

fruitwood smoked with horseradish crust, house baked mini bagel
sunnyside quail egg, baby cress, trout caviar sauce

Vegetable Salad

baby lettuce leaves, mixed vegetables,
shaved feta cheese, artisanal balsamic vinegar

Seafood Trio

crispy shrimp with Key lime vinaigrette Ahi tuna with wasabi and avocado
Maine lobster dumpling with sesame ~ citrus sauce

Fisher's Island Oysters

chilled on the half shell with shaved lemon ~ pepper granité
topped with Royal Sturgeon caviar 18.00 additional

Taylor Bay Scallop Ceviche

chilled on the half shell with sea beans, tomato and coriander

Foie Gras Two Ways

classic pressed terrine with caramelized fig and Banyuls wine,
poached roulade with coffee, date and almond crust (5.00 supplement)

Crab and Coconut Bisque

creamless aromatic soup with poached Maine crab meat
coconut milk, lemongrass, and Thai basil

Caviar Service

Royal White Sturgeon \$ 90.00 per ounce
traditional garniture, toast points, tiny corn pancakes

Main Course

Gianduja Pancakes *

(also available as an appetizer)
with milk chocolate and caramelized hazelnuts
or
simply served with Vermont maple syrup

Belgian Style Six Grain Waffle *

bruléed bananas, Tahitian vanilla bean frozen yogurt

Poached Eggs Benedict

griddled brioche, Canadian bacon, Russet potato,
sage and caramelized onion hash, tangerine hollandaise sauce

Amish Chicken

tender breast pan roasted with pancetta, cornbread and confit giblet stuffing,
carmelized onions, sweet pea sauce

Maine Lobster Omelette

sautéed Spring onions, roasted mild poblano chili,
queso fresco, warm buttermilk biscuit

Branzino Fillet

Mediterranean sea bass, chorizo sausage and shrimp 'stuffing', smoked tomato petals,
petite zucchini, charred lemon confit

Scottish Salmon

wild hen of the woods mushroom vinaigrette, Port wine and shallot reduction,
baby Romanesco cauliflower

Duck Steak and Egg

crispy duck breast, coddled duck egg, wild mushroom 'chasseur' sauce,
grilled housemade duck and apple sausage

Niman Ranch Sirloin Steak

charcoal grilled with poached farm egg,
smoked Béarnaise sauce and crispy fondant potatoes
(5.00 supplement)

* Served with Nueske Smokehouse bacon or house smoked sage breakfast sausage

Fixed Price \$55.00

Gratuity and sales tax not included