

# Appetizer

## Smoked Salmon

thinly sliced Scottish salmon, house smoked over fruitwood,  
fresh dill and cucumber raita, spiced crisp lentil wafers  
15.00

## Ceviche of Taylor Bay Scallops

chilled on the half shell, sea beans, tomato, coriander  
15.00

## Fisher's Island Oysters

on the half shell with shaved lemon and cracked pepper granité  
15.00  
topped with California sturgeon caviar 22.00 additional

## Rainbow Trout

lightly brined and smoked, fresh horseradish,  
Sunburst farms trout caviar, baby cress, Port pickled onion  
15.00

## Vegetable Salad

baby greens, mixed vegetables, shaved feta cheese,  
balsamic vinaigrette  
15.00

## Foie Gras Two Ways

classic pressed terrine with caramelized fig and Banyuls wine  
poached roulade with coffee, date and almond crust  
18.00

## Octopus Salad

char-grilled Portuguese octopus, niçoise style vegetables,  
white bean purée, lemon and olive oil vinaigrette  
15.00

## Yellowfin Tuna Tartare

hand cut with avocado, mild wasabi and cucumber salad, chili oil and sea salt, toast points  
16.00

## Crab Soup

creamless aromatic soup with poached Maine Peekytoe crab meat  
coconut milk, lemongrass, and Thai basil  
15.00

## Warm Goat Cheese and Potato Terrine

marinated golden beets, aged sherry wine vinaigrette, baby greens and toasted walnuts  
13.00

## Caviar Service

Royal White Sturgeon \$ 85.00 per ounce  
traditional garniture, toast points, tiny corn pancakes

# Main Course

## Shellfish Duet

"Bee Gee" shrimp with green garlic and herbs,  
Maryland crabcake with fresh mango, lime and avocado  
29.00

## New York Cut Sirloin

charcoal grilled 14 ounce aged Niman Ranch steak,  
red wine~ mushroom marmalade, hand cut steak fries, blue cheese fondue  
30.00

## Amish Chicken

tender breast pan roasted with pancetta,  
cornbread and confit giblet stuffing,  
caramelized onions, sweet pea sauce  
23.00

## Lobster and Lobster

rock lobster tail, green beans, sugar snaps, saffron chick peas,  
Maine lobster and black truffle grilled cheese sandwich  
30.00

## Scottish Salmon

wild hen of the woods mushroom vinaigrette, Port wine and shallot reduction,  
baby Romanesco cauliflower  
24.00

## Crisp Duck Breast

truffle honey and fennel pollen glaze, duck leg and potato croquette,  
organic carrots, julienne bok choy  
25.00

## Branzino Fillet

Mediterranean sea bass, chorizo sausage and shrimp "stuffing",  
smoked tomato petals, petite zucchini, charred lemon confit  
26.00

## Fresh Market Fish

grilled artichoke purée, poached artichoke hearts  
oven dried tomato and verjus beurre blanc sauce  
28.00