

# À la Carte

## Appetizers

### Chilled Spring Pea Soup

*Lemon Brioche Croutons  
Mint Greek Yogurt*

### Hamachi Crudo

*Blood Orange Vinaigrette  
Pickled Radish, Tobiko, Crispy Capers*

### Steamed Prince Edward Island Mussels

*Shallots, Chives, Roasted Tomato, Brioche Crisp  
White Wine Sauce*

### Grilled Portuguese Octopus

*Sweet Peppers, Radish, Bitter Greens  
Cured Olive Tapenade*

### Golden Beet & Baby Arugula Salad

*Goat Cheese, Pine Nuts, Radicchio, Endive  
Heirloom Tomato Vinigrette*

### East and West Oysters on the Half Shell

#### Half Dozen or Baker's Dozen

*East and West Coast of the Day  
Black Pepper Mignonette, Cocktail Sauce*

### Yellowfin Tuna Tartare

*Searweed Salad, Guacamole  
Ginger-Soy Dressing*

### Seared Hudson Valley Foie Gras

*Roasted White Peaches  
Port Wine Reduction*

## Entrées

### Crispy Soft-Shell Crab

*Warm Celery Root & Pear Salad  
Haricot Verts, Grilled Lemon, Capers Beurre Blanc*

### Garlic Butter Prawns

*Wild Mushroom Risotto, Steamed Asparagus  
Parmigiano Reggiano Cheese Crisp*

### Pan-Seared Sushi Grade Yellow Fin Tuna

*Baby Bok Choy, Shiitake Mushrooms  
Sesame Dressing, Searweed Salad  
Pickled Mustard Seeds*

### Seafood Bouillabaisse, Rouille Toast

*Scampi Prawns, Octopus, Mussels, Salmon  
Clams, Tomato Saffron Broth*

### Jumbo Lump Crab Cake

*Baby Spinach, Carrot Mousseline  
House Bacon, Mustard-Basil Sauce*

### Roasted Colorado Rack of Lamb

*Celeriac, Haricot Verts, Pickled Peach  
Rosemary-Infused Lamb Jus*

### Pan-Seared Filet Mignon

*Royal Trumpet Mushrooms, Sunchokes  
Baby Spinach, Peppercorn Cream Sauce*

### New Zealand Salmon

*Spring Vegetables, Warm Israeli Couscous  
Fava Beans, Lemon Gremolata  
Citrus Wine Sauce*

*~Please allow 20 minutes for your Grand Marnier or Chocolate Soufflés. ~*

*Please inform us of any dietary restrictions.*