

## APPETIZERS

### Brussel Sprouts & Baby Kale Salad

*Roasted Esty Street Nuts, Pecorino Romano & Jewel of Tuscany Olive Oil*

14

### Beet Carpaccio

*Marinated Beets, Avocado Puree, Dukkah, Affila Cress, Extra Virgin Olive Oil*

15

### Lobster Caesar

*Romaine Hearts, Haas Avocado, Roasted Peppers, Candied Pecans, Crumbled Bacon, Caesar Dressing & Shaved Reggiano*

24

### Crispy Sesame Calamari

*Shaved Red Cabbage, Cucumber Spears, Grapefruit Supremes, Grapefruit Vinaigrette & Honey Lemon Thyme Dressing*

16

### Citrus Cured Salmon

*Citrus Frisse, Watermelon Radish, Pickled Yellow Beets*

17

### Sautéed True Maryland Crab Cake

*Cron Salad, Mushrooms, Roasted Red Bell Peppers, Crispy Scallions & Chipotle Aioli*

18

### Spicy Tuna Tartar

*Avocado, Cucumber, Potato Chips, Black Garlic & Lime-Miso Vinaigrette*

17

### Escargot

*White Wine Butter Garlic, Parsley, Panko & Crostini*

18

### Three Cheese Lobster Profiteroles

*Lobster Medallions, Truffled Manchego, Havarti & Cheddar Cheeses & Roasted Garlic Cream Sauce*

21

### Spiced Lamb Tenderloin

*Crostini, Mint Pesto, Roasted Tomatoes & Lamb Jus*

18

### Hudson Valley Foie Gras & Sautéed Scallop

*Berry Compote, Brioche Toast & Balsamic Reduction*

24

### International Cheese Selections

*Today's Selections with Truffled Bread Crisps, Dalmatia Fig Spread with Orange & Marcona Almonds*

24

### Raw Bar

*Served with Traditional Cocktail Sauce, Horseradish-Mango Sauce & Pink Peppercorn Granita*

#### East Coast Oysters

*Crassostrea Virginica*  
market

#### West Coast Oysters

*Crassostrea Gigas*  
market

#### Kumamoto Oysters

*Crassostrea Sikamea*  
market

#### Around the World Oyster Tasting

*4 East Coast, 4 West Coast, 4 Kumamoto*  
market

#### Duet of Alaskan Crab

*Chilled Jet Fresh King Crab Legs & Snow Crab Claws*  
market

#### Chilled Seafood Plateaux

*Tonight's Towering Assortment of Chilled Seafood Delicacies*

## ENTREES

### **Mushroom Risotto**

*Beech & Chanterelle Mushroom,  
Asparagus Tips & Parmigiana Cheese*  
34

### **Pan Seared Verlasso Salmon**

*Risotto Cake, Shallots, Scallions, Grape Tomatoes, White Wine Butter Sauce*  
38

### **Sautéed Scallops**

*Jumbo Lumps Crab Meat, Manilla Clams, Spinach,  
Diced Tomatoes & Saffron Tomato Broth*  
38

### **Seven Spiced Hawaiian Tuna**

*Ginger Scented Black Rice, Baby Bok Choy, Crab Meat, Avocado & White Soy Miso Glaze*  
38

### **Pan Roasted Duck L'Orange**

*Wheat Berries, Roasted Tomatoes, Grilled Kohlrabi, Parsnip Puree & Brunt Orange Supremes*  
35

### **Les Steak Frites**

Choice of the Finest Bone-In USDA Prime Steaks That Meet Our Standards  
Nourishingly Aged, Grilled & Fire Roasted to Perfection with Sea Salt, Cracked Pepper & Herb Butter

**16oz Bone-In Filet Mignon**

**18oz Bone-In New York Strip**

**22oz Bone-In Rib Eye**

All of Our Steaks Are Accompanied by Hand Cut Fries, Trio of Dipping Sauces, Three Peppercorn Sauce & Béarnaise

### *Steak Enhancements*

**8 oz. Lobster Tail, Sautéed Foie Gras, Alaskan King Crab, Crispy Oysters**  
priced accordingly

### **Grilled Filet Mignon "Wellington"**

*Mushrooms, Leeks, Spinach & Foie Gras In A Puff Pastry Tart & Foie Gras Sauce*  
45

### **Slow Braised Veal Osso Buco**

*Cheese Scented Polenta & Veal Jus*  
45

### **Grilled Berkshire Pork Chop**

*Parmesan Gnocchi, Petite Vegetables, Garlic Butter, Broccoli Rabe & Demi Madeira Reduction*  
40

### **Center Cut Veal Chop Milanese**

*Arugula Salad, Fresh Mozzarella, Bruschetta Tomatoes, Shoe String Fries & Lemon-Thyme Jus*  
44

### *Sides*

*Hand Cut Fries/Tempura Onion Rings/Corn Medley/Stir Fried Broccolini  
Polenta/Broccoli Rabe/Grilled Asparagus*  
6

## DESSERTS

### **Pretzel Tart**

*Milk Chocolate Ganache, House Made Peanut Butter Swirl & House Made Peanut Butter Banana Ice Cream*

### **Trio of Mochi**

*Wasabi, Lychee Colada, Black Sesame, Fresh Strawberries, Citrus Crème Fraiche, Mint Syrup*

**Chocolate Truffle Torte**

*Chocolate Ganache, Chantilly Cream & Fresh Raspberries.*

**Poached Pear with Chocolate Center**

*Spiced Port Wine Reduction, Chantilly Cream & Fresh Raspberries*

**“Cocotufu”**

*Coconut Brittle Ice Cream in Couverture Chocolate Shell*

**French Apple Cake**

*Pink Lady Apples, Vanilla Custard & House Made Caramel Sauce*

*12*

**House Made Ice Cream & Sorbet**

*10*

**Artisanal Selection of Cheeses**

*24*

**Cappuccino Espresso Latte**

*5*

**Freshly Brewed Coffee & Specialty Teas**

*4*

Host/Owner Joachim “Kim” Costagliola

Host/Manager Steven Borchers

Chef Jaime Luna

**\$10 Plate Sharing Fee**

**Please Inform Your Server of Any Allergies or Dietary Restrictions.**

**Please Refrain from Cellular Phone Use in The Main Dining Room.**

**It Is Our Pleasure to Serve You.**

*Prices Subject to Change Without Notice*