



dinner

first impressions

- Spicy Sesame Crusted Ahi Tuna 10
Pineapple Salsa, Tamarind BBQ Kimchee
- King Crab "Cobb Salad" Sushi Style 12
Littlefield Greens, Sriracha Ginger Lime Dressing
- Pacific Rim "Fish and Chips" 10
Crispy Spicy Salmon Cake, Lotus Chips
Asian Guacamole, Malted Sake Vinegar
- Shrimp, Prosciutto and Melon 12
Pan Seared Prosciutto Wrapped Shrimp
Melon Sorbet, Lemon Basil Pesto
- Crispy Calamari Fantasia 9
Dusted with Chick Pea Flour, Harissa Gastrique
Lemon Pepper Yogurt
- Lobster Bisque, Latin Style 10
Essence of Ginger, Lime, Coconut and Jalapeno
- Pan Seared Rougie Foie Gras 16
Vanilla Poached Pear, Walnut Crostini
Root Beer Gastrique, Cherry Compote
- Carpaccio of Beef 11
Balsamic Truffle Oil, Crispy Capers
Reggiano Shards, Baby Arugula
- Roasted Baby Beet Salad 9
Mâche, Nettle Meadow "Kunik" Gratin, Brioche
Toast, Toasted Walnut Shallot Vinaigrette
- Maura's Salad 14
Littlefield Organic Greens, Moroccan Seared
Quail, Spicy Almonds, AJ's Indu Vinaigrette

mosaics (small plates)

- Vegetable Series One 5
Pressed Grilled Vegetable Tapestry,
Smoked Mozzarella, Tapenade Vinaigrette
- Vegetable Series Two 5
Asian Vegetable Rolls, Ponzu Sauce
Tempura Haricot Vert
- Vegetables Series Three 5
Asparagus Francaise
White Truffle Aioli
- Champagne Poached Oysters 7
Lobster and Brie Frittata
Caviar Dollop
- Pan Seared Squid Chiffonade 6
Gingered Herb Pistou, Tobiko Sprinkle
- Ice Cold Wild Caught Shrimp 5
Mojito Shooter, Spicy Island Cocktail Salsa
- Verrine 7
Smoked Salmon, Coriander Tomatoes,
Celeriac Puree, Served in a Glass Jar
- Duck Confit Firecrackers 6
Spicy Hoisin Ginger Sauce, Pea Shoot Salad
- Housemade Charcuterie, Fritz Style 7
Duck Prosciutto, Venison Salami
Fennel Orange Sauce, Mustard Pickles
- Simply Organic Greens 4
Herbed Minus 8 Vinaigrette
- Choose Any Three Mosaics Above 15



montage - main plate

Miso Glazed Pacific Salmon 24/15
French Pressed Lemongrass Broth
Tofu and Haricot Vert Tempura

Pan Caramelized Diver Scallops 26/16
Pignoli Gremolata
Artichoke Eggplant Ravioli

Steamed Maine Lobster mp
Preparation of the Night

Crispy Skin Golden Trout 19
Vanilla Parsnip Sauce, Grilled Peach
Spinach Pappardelle

Pan Seared Sea Bass Fillet 30/18
Vintage Port Sauce
Wild Mushroom Leek Risotto

"Triple Sear" Sliced Strip Steak 30/18
Rock Salt, Aged Sake, Shoyu Sauce
Scallion Pancake

Char Roasted Bone In Filet of Beef 30/18
Horseradish Mustard Crust, Sumac Onions
Golden Potato Puree

Charmoula Crusted Rack of Lamb 30/18
Tomato Jam, Natural Jus
Fregola Sarda

Grilled Niman Ranch Pork Porterhouse 24
Apple Pepper Jelly Glaze
Olive Oil Rosemary Roasted Potato

Espresso Seared Breast of Duck 30/18
Lavender Honey Glace
Farro Pilaf

Herb Roast Frenched Breast of Chicken 16
Meyer Lemon Shallot Sauce
Fennel Potato Hash

dinner

discovery menu

Must be ordered by entire table - 89 pp

Amuse
King Crab Martini
Asian Guacamole, Lotus Chips

First
Champagne Poached Oysters
Lobster and Brie Frittata
Caviar Dollop

Second
Asparagus
Cappuccino of Asparagus, White Truffle Froth
Parmesan Swizzle Stick

Third
Pan Roasted Foie Stuffed Quail
Strawberry Fig Glaze

Intermezzo
Green Apple Celeriac

Main
Charmoula Crusted Rack of Lamb
Tomato Jam, Natural Jus
Fregola Sarda

Or

Pan Seared Sea Bass Fillet
Vintage Port Sauce
Wild Mushroom Leek Risotto

Salad
Warm Burst of Camembert, Poached Pear
Organic Greens, Herb Vinaigrette

Finale
Fresh Berries, Grand Marnier Sabayon
Chocolate Tuille

