



Appetizers

Tomato Pesto Tart, mozzarella, fresh basil

Bison Carpaccio, shaved Vidalia, upland cress, pecorino, black sea salt

Flash Fried Rock Shrimp, brussel slaw, chili crème, lemon espuma, black sea salt

Glazed & Braised Pork Belly, miso glaze, napa and carrot asian slaw

Pan Seared Scallop, smoked cauliflower puree, enoki mushroom, grilled lemon squeeze

Seared Stuffed Quail, goat cheese, wild cherry, bourbon glaze, cherry gastrique, tangerine lace

Hawaiian Mahi Poke, mango, pickled onion, tomato, cilantro, volcanic lime, red alaea sea salt

Black Truffle Tagliolini, wild boar, Fontina d' Aosta, porcini, veal broth, fried basil

Lobster Risotto, tail and claw meat, shallot, garlic caramel, saffron crème, *available for market value*

Blackened Tenderloin "Scallop," chipotle black bean cake, frizzled blue tortilla strips

Wild Mushroom Strudel, leek, artichoke crème, scallion flowers

Garden Vegetable Terrine, sweet peas, asparagus, carrot, red pepper

Hamachi Crudo, yuzu lemon, shiso leaf, ponzu gel, black lime

Charred Rare Mahi Mahi Ceviche, avocado slices, cilantro, siracha lime crème, ancho chili and kafir lime tortilla strips

Ternera Asada, cold sliced roasted veal, green olive tapenade, raspberry vinaigrette

Soups

Parsnip and Apple Bisque, shredded yam, nutmeg

Fried Green Tomato Soup, spicy remoulade, cornmeal crumble

Butternut Squash Soup, pumpkin spice creme, ginger crumble

Roasted Broccoli Soup, creamy pecorino sour-dough "dipper"

White Bean and Garlic Soup, rosemary infused FCP olive oil

Chilled Roasted Scallop Soup, Meyer lemon crème fraiche "snow," stone crab

Shrimp and Asparagus Bisque, sherry cream, saffron oil



Wild Mushroom Soup, porcini, shitake, oyster, applewood smoked bacon, summer truffle creme

Curried Pumpkin Bisque, brown sugar crème, zucchini muffin crisps

Roasted Tomato Soup, garlic crouton, scallion crème fraiche

Catalonian Gazpacho Trio, white cucumber, red tomato, sweet peppers, roasted beet

Asparagus Bisque, herbed goat cheese, parma frico

Red Pepper Bisque, chive crème fraiche, croutons

Spicy Pumpkin Soup, maple crème, ginger crumble

White Cucumber Dill Gazpacho, grilled spring ramps, fresh dill

Zima Tomato Gazpacho, three pepper confetti, parsley garlic crouton

Roasted Cauliflower, Fennel and Apple Soup, candied fennel, braised apple

Carrot and Coriander Soup, ginger oil

Avoca White Onion and Parmesan Soup, gruyere, frico round, chive blossom, truffle oil drops

Butternut Squash & Pumpkin Soup, ginger, pumpkin spice cream

Intermezzo

Blackberry Cabernet, Zesty Lemon, Wild Blueberry, Blood Orange Sorbets or Bloody Mary Ice

Salads

Warm Spinach, grilled onion, feta and sun-dried tomato dressing

Butter Lettuce and Scented Herbs, roasted corn, goat cheese, roasted tomato "ice"

Salade de Provence, anjou pear, candied pecans, crumbled blue, dried cherries, herbs, tart cherry vinaigrette

Classic Caesar Salad, crisp romaine, shaved parmesan, grilled crouton, tomato

Iceberg Wedge, blue cheese dressing, crumbled blue, scallion, tomato dice, lardons

Field Greens, hearts of palm, grape tomatoes, carrot threads, tomato-goat cheese emulsion, cucumber

Summer Mache, grilled pineapple, pancetta, strawberries, candied pecans, goat cheese

Caprese Salad, red and yellow tomato, fresh mozzarella, basil leaf, lemon gelee



Red and Yellow Beets, goat cheese crumble, micro greens, 10 year balsamic

Grilled Fruit Salad, cantaloupe, watermelon, honeydew, pineapple, chili crème

Green and White Asparagus Ribbon, shaved fennel, tomato basil gelee, lemon powder

Harvest Salad, baby lettuce, heirloom tomato, hickory smoked bacon, grilled corn, avocado, pine nuts, volcanic sea salt, blue cheese, fresh basil vinaigrette

Grilled Torn Romaine, romaine gems, red and yellow tomato, lardons, cashel blue, cracked peppercorns, aged balsamic, carnival mix

Fattoush Salad, leafy garden herbs, cucumber, tomato, strawberry, goat cheese, seasoned croutons, sumac vinaigrette

Buffalo Brussel Sprouts, baby spinach, gorgonzola dressing, caramelized onions and mushrooms, deep fried Brussel sprouts in garlic buffalo sauce, gorgonzola, celery leaf salad

Arugula Caprese Salad, red and yellow tomato, fresh mozzarella, basil leaf, balsamic drizzle arugula, tarragon tomato dressing, crispy lardons

Butter Lettuce & Citrus, grapefruit and orange supreme, diced red pepper, purple radicchio, citrus dressing

Marinated Greek Village Salad, cucumber, peppers, feta, onion, Kalamata olives, oregano, lemon Greek dressing

Upgraded Salad

Upgraded Salads require the use of Luxury List Points

Beef Tenderloin with Arugula, warm goat cheese medallion, frizzled onion hay, aged balsamic

Grilled Shrimp and Scallop, micro greens, red pepper, water chestnuts, won ton, ginger emulsion

Irish Smoked Salmon, watercress, red onion, capers, sieved egg, lemon crème fraiche

Warm Lobster, red and yellow tomatoes, arugula, truffle oil, tarragon-tomato dressing

“Crazy” Lobster, late summer mache, papaya, foie gras terrine, balsamic honey emulsion

Buffalo Shrimp Wedge Salad blue cheese, tomato onion bacon jam, Tabasco crispy onions

Fried Brie Wedge Salad, baby lettuce, quince dressing, garlic broche soft croutons, crispy prosciutto

French Mixed Greens, blanched green beans, sliced potatoes, deviled eggs, niçoise olives, Dijon mustard *May add seared rare tuna or duck confit for \$10 per person*



Heirloom Wedge, shrimp, tomatoes, pancetta, cashel blue