



Prix Fixe

Crème of Half Moon Bay Peas

Caramelized Carrots and Maine Bay Shrimp

or

Poached Oysters

Garnished with Osetra Caviar, Sauce Vermouth

or

Warm Quail Salad

Sautéed Artichokes and Pinenuts

Foie Gras au Torchon

Pineapple and Port Reduction

or

Sautéed Ruby Red Shrimp

Roasted Zucchini, Crispy Artichoke, Tomato Confit and Piquillo Pepper Vinaigrette

or

White Asparagus

Creamy Morels

Roasted Maine Lobster

Sauce Américaine and Salsify

(\$40 Supplement)

or

Sautéed Filet of New Zealand Tai Snapper

Court-Bouillon Sauce and Fresh Herbs

or

Roasted Milk- Fed Veal Chop

Rosemary Potato and Au Jus

or

Roasted Pigeon

Wild Rice Risotto

or

Sautéed Medallions of Fallow Deer

Caramelized Green Apple and Zinfandel Sauce

Dessert

A Sommelier's Wine Pairing is Offered for an Additional Cost of \$53