

Appetizers

◇ Seasonal Vegetable Trio	16
✱ Jasmine Tea Smoked Salmon , Potato Skins, Osetra Caviar & Crème Fraîche	17
✱ Foie Gras Two Ways: East Meets West	19
Lobster & Seafood Ravioli, Cremini Mushroom Duxelle, Sauce Américaine	18
Crispy Soft-Shell Crab , Native Corn, Chanterelles, Celery Leaf & Radish Salad, Champagne-Corn Nage	18

Soups and Salads

Lobster Bisque , Corn Marmelade, Lobster Flan, Basil Oil	18
◇ Summer Soup	13
Aujourd'hui Caesar Salad, Romaine Lettuce, Provolone Cheese, Broken Anchovy Vinaigrette	14
◇ Vegetables & Baby Lettuce , Potato Crisp, Aged Balsamic Vinegar	14
Beet Carpaccio , Upland Cress, Goat Cheese Stuffed Fig, Prosciutto	14
◇ Baby and Micro Greens , Meyer Lemon dressing	11

Entrées

✱ Sautéed Sea Scallops , Napa Cabbage & Arugula, Fig & Beet Relish, Peach-Vanilla Coulis	35
Black Sea Bass , Clams, Watercress & Pearl Barley Risotto, Beurre Rouge	36
✱ Maine Lobster Navarin, Jerusalem Artichoke Purée, Seasonal Vegetables, Citrus Jus	45
Roasted Halibut , Tomato Purée, Squash Blossom, Baby Eggplant, Saffron Sauce	35
✱ Vermont Rack of Lamb , Stuffed Red Pepper, Cauliflower Couscous, Tagine Vegetables	38
Roasted Pork Loin , Caramelized Apricot, Rissolé Baby Potatoes, Jus Charcutière, Apricot Cream	36
Buttermilk Poached Chicken Breast , "Tater Tots", Chanterelles, Asparagus Cream Sauce	34
✱ Beef Tenderloin , Swiss Chard, Truffle Pomme Dauphin, Crisp Caper Relish	41

Side Dishes

Grilled Asparagus	9	Lobster & Pea Risotto	12
Truffle Potato Purée	10	Sautéed Spinach	8

✱The consumption of raw or undercooked foods may be a risk to your health

◇ Vegetarian Selection