

Seven-day menu

Breakfast:

Stuffed French Toast- Foie gras – bananas - nutella

Shrimp and Grits- 3-Cheese grits - vermouth cream - 63-degree poached egg - bacon crumble - pine nuts

Oatmeal Brule'- Vanilla “Cappuccino” milk froth - stone ground oats - mascarpone- orange zest - macerated pineapple

Steak & Eggs “Your Way”- Kobe Beef Tenderloin - eggs any style - red wine drizzle - pomme’ fritte

Eggs Benedict- Traditional or with house smoked Salmon - hollandaise

Belgian Waffle- Citrus honey butter- Vermont maple syrup (available with fried Chicken Roulade)

“On the Lighter Side”- Egg white frittata - marble potatoes - heirloom tomatoes- caramelized onions - fresh herbs - Comte’ or Emmental cheese

Lunch:

Blue Spot Prawn Salad- Avocado – heirloom tomato - “The Chef’s Garden” micro greens - cilantro vinaigrette - bacon powder

Rib Eye Sandwich- House made Ciabatta - onion marmalade - chunky Béarnaise - house potato chips

Vietnamese Style Pho’-Kalbi Marinated Beef- Udon noodles - Chinese vinegar shitake mushrooms - chili oil - green onions - carrot straws

Jumbo Lump Crab Fried Rice- Red peppers - Thai basil – tofu - local hen egg

Brisket Sliders- Roasted piquillo peppers - house made ketchup - Cajun onion rings

Crispy Grouper Sandwich- Baby Bibb lettuce - house tarter – capers - pickled red onions - house pickles - chives

Steak Salad- Crispy onions - field greens - baby tomatoes - blue cheese dressing - toasted walnuts - bacon lardons - dried cranberries

Hors d'oeuvres:

Rock Shrimp Skewers- Citrus chili

Chimichurri Rubbed Beef Tenderloin- Tempranillo mayo

King Crab Spoons- Orange & vanilla mousseline – jicama - Riesling gelée

Local Melon Soup Shooters- Pancetta crisps

“Caprese’ On a Stick”– Baby mozzarella & tomato - balsamic reduction - basil

Grilled Pineapple- Aleppo & fresh lime

Lobster Fritters- Pecorino – corn - fried rosemary

First Plates:

“Eggs-n-Bacon”- Egg yolk ravioli - spinach & ricotta farce - red wine apple jam - Nueske bacon puree - Parmesan froth - chopped truffles

Vanilla Pork Belly- Crispy infused vanilla pork belly - homemade tomato jam - vanilla melted cherries - broken vinaigrette - micro cilantro

Pan Seared Scallop- Oxtail ragu - piquillo emulsion- fried shallots - micro-planed prosciutto

House Smoked Salmon- Cucumber - mint tapenade - tarragon mousseline- nasturtium-lemon confit

Prince Edward Island Mussels- “Ocean foam” chilled quinoa salad- 100 year balsamic - madras curry mayo - chervil

Pan Seared Foie Gras- Warm gingerbread - Dulce de Leche - coffee froth - cocoa nibs - red wine paint

Heirloom Tomato Salad- Tomato water - smoked tomato sorbet - Ciabatta croutons - basil oil - lemon oil - tuna tartare

Mains:

Springhouse Farms Pork 3- Ways- Chop, loin and crispy cheek - brussel sprout and bacon lardon & pickled garlic hash - sweet potato puree

Thai Red Curry Poached Maine Lobster- Grilled mango - avocado salsa - coconut foam

Rainbow Brook Trout- Cauliflower puree – capers – pine nuts - golden raisins- cauliflower florets - caramelized honey drizzle

Butter Roasted Rack & Loin of Lamb- Chipotle crema- green apple -shallot mash- black trumpet duxelle tulle - green goddess - micro greens - mustard oil

Mongolian Marinated Veal Chop- Thai fried rice- grilled & marinated Japanese eggplant

72-Hour Short Ribs- Smoked watermelon - corn puree - cumin spiked feta emulsion

Grilled Hawaiian Moonfish- Truffled ogo - farro & haricot vert salad - verjus emulsion

Dessert:

Liquid Nitrogen Caramel Corn- Popcorn ice cream – sable - peanut butter powder - maldon

Baked Alaska- Limoncello Sorbet - rhubarb ice cream - 2 vanilla ice cream - “torched” Swiss merengue –strawberry coulis

Chocolate Soup- Marshmallow swoosh - raspberry flan - house “Oreo” crumbs - burnt milk ice cream

White Chocolate bread pudding “French Toast”- Cinnamon ice cream - sour cherry whiskey reduction

“Coffee & Doughnuts”- Coffee anglaise - lemon coulis

Chocolate Trifle- Vanilla chantilly - brandy snaps - gianduja chocolate mousse

Artisanal Domestic Cheeses- Candied almonds-sesame lavash - Granny Smith apple jam