

## **FIRST COURSE**

Crab & Corn Soup 8  
*Chili crème fraiche*

Churros 10  
*With hot chocolate*

Ricotta Fritters 12  
*Caramelized peach, berries & lavender honey*

Gulf Shrimp and Crab Meat Spring Rolls 12  
*Apricot mustard & sweet chili sauce*

Cornmeal Crusted Calamari 10  
*Chipotle, tomato & cilantro salsa*

Gulf Shrimp Louie 12  
*Avocado, tomato, butter lettuce, egg & asparagus*

Spicy Tuna Tartar 13  
*Sticky rice, avocado, wakame, pickled ginger, masago & wasabi mayo*

## **BRUNCH**

Banana Stuffed French Toast 12  
*Toasted walnuts & pure maple syrup*

Seasonal Berries Stuffed French Toast 12  
*Toasted almonds & pure maple syrup*

Lemon Blue Berries Ricotta Pancakes 12  
*Pure maple syrup*

Sweet Potato Pancakes 12  
*Toasted pecan, peach butter & pure maple syrup*

Baked Eggs & Lobster Hash 19  
*Chili tarragon hollandaise & Piquillo pepper puree*

Baked Eggs Rancheros 13  
*Corn tortillas, cheddar cheese, black bean, tomatillo salsa & pico-de gallo & creme fraiche*

Chorizo & Piquillo Pepper Frittata 12  
*New potato, spring onion & feta*

Asparagus & Point Reyes Blue Cheese Frittata 12  
*Apple wood smoked bacon*

Foie Gras Benedict 20  
*Seared foie gras, poached eggs, toasted brioche, caramelized onion & hollandaise*

Eggs Benedict 12  
*Shaved Virginia Smithfield ham, spinach, toasted brioche & hollandaise*

Smoked Salmon Benedict 15  
*Toasted brioche & hollandaise sauce*

Crab Cake Benedict 17  
*Toasted brioche & chili hollandaise sauce*

## **SALADS , SANDWICHES & ENTREE**

Japanese Kabayaki Salmon Salad 15  
*Cucumber, avocado, pickled vegetables, seaweeds, baby lettuce  
& ginger rice wine vinaigrette*

Grilled Shrimp Salad 16  
*Baby greens, dried cranberries, roasted bosh pear, toasted almond,  
warm goat cheese & passion fruit vinaigrette*

Egg & Potato Roll 13  
*New potato, caramelized onion, jalapeno, fried hard boiled egg, cilantro,  
jalapeno aioli, house made flat bread & baby greens*

Wagyu Beef Burger 14 Add Hudson Valley Foie Gras 19  
*Caramelized onion, sharp cheddar & garlic herb fries*

Crab Cake Sandwich 15  
*Brioche bun, butter lettuce, pickled red onion, spicy remoulade & garlic herb fries*

Fresh Maine Lobster Roll 22  
*Soft House roll, tarragon, celery and celery root slaw & garlic herb fries*

Sautéed Cajun Style Shrimp Roll 15  
*Toasted soft house roll, chipotle mayonnaise, mix salad & garlic herb fries*

Fresh Roasted Organic Turkey Club 14  
*Thick cut apple wood smoked bacon, aioli, flat bread & garlic herb fries*

Berkshire Pork Belly Tiger Bites 12  
*Jalapeno, cilantro, scallions, crushed peanuts & Chinese steamed bao*

Grass Fed Beef Short Rib Tiger Bites 12  
*Jalapeno, cilantro, crushed peanuts & Chinese steamed bao*

Lobster Crepe 18  
*Shiitake mushrooms, green onions, coconut milk, red chili*

Fish & Chips 15  
*Panko crusted cod filet, garlic herb fries & spicy remoulade*

Pan Roasted Salmon 21  
*Tellicherry pepper, curried lentil, sautéed spinach & cilantro chutney*

Baked Rainbow Trout 22  
*Ginger, scallions, mirin, soy, sautéed vegetables, apple wood smoked bacon & edamame*

Roasted Chilean Sea Bass 30  
*Spicy shiro miso, jalapeno, kai lan & coconut jasmine rice*

*\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*