

The Dining Room

Chef's Tasting Menus

3 Course (Choice from 1, 3 or 4, dessert) 45

5 Course (Choice from 1, 2, 3 or 4, cheese, dessert) 65

6 Course 75

1

Umami

Yellowfin Tuna (U.S. Atlantic, Troll/Pole) Sashimi, Pickled Red Onion & Seaweed Salad,
Warm Shitake Dashi

Gazpacho

Heirloom Tomato with Blue Crab, Water Melon and Cucumber

2

Foie

Foie Gras Torchon, Pickled Red Cabbage, Summer Berry Compote

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Shallots

3

Progression of Scallops

Diver Scallop Crudo †
Cold Smoked Scallop and Meyer Lemon Gelée
Seared Day Boat Scallop with Bacon Espuma
Coquilles St. Jacques

Ravioli

Lobster Ravioli, Tarragon-Truffle Cream and Garlicky Greens

4

Lola Duck

Pan Roasted Duck Breast, Forbidden Dirty Rice, Foie Gras Emulsion, Fig Puree, Turnip Greens,
Turnips, Brûlé Figs

Lamb

Curry Dusted Elysian Fields Lamb Loin †, Sweet Potato Puree, Green Olive Tapenade,
Olive Oil Powder, Mint Puree, Curry Oil, Lamb Jus

Cheese

Chef's Composed Cheese Plate

Dessert

Panna Cotta

Goat Cheese Panna Cotta, Peach Compote, Blue Berry Gelée, Peach Paper and Blue Berry Collis

Coconut

Coconut Cream Pie, Coconut Macaroon,
Pina Colada Foam, Saffron & Coconut Sorbet

Ask your server about wine pairings for the tasting menu
Please note that tasting menu is limited to the entire table

The Dining Room

A la Carte

Appetizer

Umami

Tuna Sashimi, Pickled Red Onion & Seaweed Salad, Warm Shitake Dashi 12

Gazpacho

Heirloom Tomato with Blue Crab, Water Melon and Cucumber 11

Cheeks

Braised Kurobuta Pork Cheeks, Brown Sugar Bacon, Charred Frisée, Roasted Cipollini 13

Escargot Gratin

Walnut-Basil Pesto and Garlic Puree 14

Fish

Halibut

Mushroom Nage Poached Alaskan Halibut, Morel Mushrooms, Grilled Green Onion, Radish and Dried Lomo Salad 27

Cobia

Grilled U.S. Farmed Cobia, Basques Peppers, Fingerling Potatoes and Crab Norfolk 31

Meat

Pork

Pan Roasted Pork Tenderloin †, Carrot and Parsnip Purees, Swiss Chard, Bacon Jam and Apricot Chutney 32

Filet

Filet Mignon †, Seared Foie Gras, Hen of the Wood Mushrooms, Creamed Spinach Gratin & Sauce Bordelaise 39

Cote de Boeuf

34 oz. Rib Eye † for Two, Pomme Puree, Mushroom Ragu, Creamed Spinach Gratin & Sauce Bordelaise 72

Chef Dennis Marron
Sous Chef John Winchester

A 20% Gratuity will be added to parties of six or more.

† Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your risk of food borne illness, especially if you have certain medical conditions.