



## 2024 TASTING MENU

### FIRST COURSE

#### EGGS IN A BASKET

Toasted brioche, fried quail egg, shaved prosciutto, béchamel, caviar

#### CRISPY FIRE CRACKER SHRIMP

Chili marinated shrimp, roasted pepper-lime sauce, compressed cucumber-sweet pepper-herb salad

#### CRAB CAKES

Pickled sweet peppers, jalapeno lime cream

#### BUTTERNUT SQUASH AGNOLOTTI

Crispy pancetta, brown butter, toasted almonds, sage

#### PORK DUMPLINGS

Pineapple-soy glaze, wild mushrooms, radish, chili crisp

### SECOND COURSE

Served with bread and seasonal butter

#### HARVEST SALAD

Mixed greens, roasted butternut squash, toasted pumpkin seeds, goat cheese, pomegranate seeds, sweet onion-mustard seed vinaigrette

#### APPLE + PECAN SALAD

Spring greens, candied pecans, fresh apple, shaved parmesan, pickled onions, maple-balsamic vinaigrette

#### MISTA SALAD

Romaine-spring mix, asiago cherry tomatoes, cucumber, green olive, herbed croutons, balsamic vinaigrette

#### LOBSTER + SHRIMP BISQUE

Butter & dill poached shrimp & lobster, toasted brioche, marcona almonds, tarragon crème fraiche

#### CREAM OF WINTER BROCCOLI

Fried cheese curds, grated egg yolk, truffle croutons

#### CLAM + POTATO CHOWDER

White wine braised clams, crispy potatoes, bacon lardons, braised leeks, chives

### THIRD COURSE

Fish is subject to change based on availability

#### SEARED SEA SCALLOPS

Brown butter-butternut squash puree,  
roasted apple, crispy pancetta, swiss chard

#### TOGARASHI SPICED YELLOW FIN TUNA

Ginger-garlic rice, charred bok choy,  
shishito peppers, ponzu sauce

#### HALIBUT PICCATA

Tuscan orzo pasta, charred asparagus,  
lemon-garlic-caper pan sauce, peperonata

#### BLACKENED SEABASS

Cornbread soufflé, andouille sausage, chow chow  
tossed green beans, hot sauce butter emulsion

### FOURTH COURSE

#### GRILLED FILET MIGNON OR STRIP STEAK

Served with one accompaniment set below

Sauce béarnaise, crispy potato pave, smoked tomato jam, charred broccolini

Gorgonzola au poivre, blue cheese & caramelized onion crusted fondant potatoes, roasted green beans

Sauce bordelaise, red wine-mushroom compound butter, potato puree, glazed baby carrots

| **ADD BUTTER POACHED LOBSTER WITH LOBSTER BRANDY CREAM SAUCE FOR \$16** |

#### SPICED RUBBED PORK TENDERLOIN

Blackberry-port jus, creamy fontina polenta,  
garlic green beans, herb salad

#### ROASTED AIRLINE CHICKEN BREAST

Sherry-chicken jus, carrot puree,  
fall vegetable hash

### DESSERT

#### BREAD PUDDING + PISTACHIO

Pistachio anglaise, cherry compote,  
vanilla whipped cream

#### CHOCOLATE POT DE CREME

Dark chocolate mousse, strawberries,  
cookie crumble, vanilla whipped cream

#### VANILLA CRÈME BRULEE

Raspberry coulis, granola, fresh berries,  
mascarpone cream

#### BUTTERSCOTCH + PECAN UPSIDE DOWN CAKE

Butterscotch anglaise, blueberry-maple reduction,  
vanilla whipped cream