

food 101



• first courses •

semolina fried oysters with a spicy remoulade
braised beef short rib with caramelized onion - port wine reduction
6 island creek oysters with mignonette, cocktail and remoulade
pommes frites with spicy ketchup and wasabi mayonnaise
seared tuna with tomato cucumber relish and sesame - yuzu vinaigrette
wild mushroom ravioli with a shallot cream reduction
crab & lobster cake with spicy coleslaw

• salads •

roasted beets, goat cheese, sweet walnuts, mache and a sherry vinaigrette
arugula, red peppers, cucumbers, olives, tomatoes, & gorgonzola with basil dressing
apples, walnuts, romaine and maytag blue cheese with virgin oil - citrus dressing
chopped iceberg, vine tomatoes, feta, and cucumbers in an rice wine vinaigrette
baby spinach, smoked bacon, shiitake, goat cheese & endive with dijon vinaigrette
mixed baby greens with endive, figs, gorgonzola and mustard vinaigrette

• main courses •

pork tenderloin, garlic mashed and mustard greens - au poivre sauce
crimini mushrooms, root vegetables, light cream, parmigiano and linguine
seared sea scallops, cauliflower risotto, crab-mache salad, warm curry oil
roasted peppers, onions, spinach, beef tenderloin, basil - tomato sauce on penne
choice strip steak, fingerlings, braised carrots and maitre d' butter
pan seared salmon, lobster mashed potatoes, swiss chard, shiitake vinaigrette
roasted statler chicken breast, spinach, caramelized onions, roasted tomato risotto
rare tuna, red pepper, zucchini, soba noodles, soy-sesame vinaigrette
sausage, sundried tomatoes, spinach, sharp provolone, cream - over linguine
filet mignon with garlic mashed, asparagus, cabernet demi-glace
roasted lamb loin, braised red cabbage, new potatoes, herb jus
5 - spice duck breast, roasted green beans and new potatoes