



FIRST COURSE

HUDSON VALLEY FOIE GRAS
chef's daily foie gras tasting

LOUISIANA OYSTERS
polenta crusted oysters with deviled prosciutto,
creamed bloomsdale spinach and lemons

LOBSTER AND LUMP CRAB SALAD
fried green tomatoes, cherry tomato vinaigrette
and artichoke ragout

PEPPERED BEEF CARPACCIO
cornbread crostini, truffled egg salad and pickled pimentos

HOUSE CURED DUCK HAM
baby white lima beans, turnip green croquettes and veal stock reduction

SECOND COURSE

FIELD GREEN SALAD
mixed organic greens, hibiscus vinaigrette and candied marcona almonds

CREOLE CAESAR SALAD
baby romaine lettuce, spicy caesar dressing, andouille cracklins,
poached organic egg and truffle bread crumbs

ARUGULA SALAD
summer cucumbers, red radishes and herbed buttermilk vinaigrette



THIRD COURSE

crispy sea bass

pan fried bass, endive potato salad, Lobster tartar sauce
and caper berries

seared diver scallops

chervil risotto, braised pork belly and green apple vinaigrette

grilled berkshire pork chop

aged cheddar gnocchi, hot and sour turnip greens
and mustard demi-glace

grilled angus filet

shoestring potatoes, french onion hollandaise
and vegetable of the day

grilled colorado lamb ribeye

kalamata pepper jelly, eggplant fries and cabernet reduction

roasted organic poussin

applewood smoked bacon, creamed corn polenta
and heirloom tomato relish

skillet seared kobe flank steak

horseradish potato salad, lobster paprika aioli and demi-glace