



Green Room Dinner

SOUPS & SALADS

Lyonnaise Salad	12
frisee, poached organic egg yolk, shoestring potatoes, pancetta lardons, dijon vinaigrette, focaccia crouton	
Leek & Corn Bisque	10
charred corn, truffle honey	
Artisan Lettuce, Humboldt Fog Goat Cheese	11
basil, heirloom tomatoes, fuji apple, meyer lemon vinaigrette	
Red & Yellow Watermelon Soup	12
prickly pear-key lime sorbet, shaved jalapeño, petite greens	
Champagne Poached Vegetable Terrine	11
Branch Creek Farms micro greens and petite vegetable salad, carrot-ginger coulis, fried basil	

APPETIZERS

Grilled & Chilled Mojito Shrimp	14
mint, mint oil, ice lettuce, frozen lime	
Foie Gras PB&J	20
pan-seared Hudson Valley foie gras, pinenut 'butter', toasted brioche, raspberry preserves, blackberry powder	
Crispy Soft Shell Crab	17
fresh bean salad, belgian endive, lemon chips, basil oil	
Charred Beef Tartare	15
pickled quail egg, crispy capers, truffle emulsion, shaved manchego, balsamic drizzle, garlic chips, olive oil dust	
Oysters on the Half	Market Price
served on crushed ice, lemon 'caviar', Absolut peppar vodka-cocktail sauce, cucumber mignonette	

Dinner Entrées

'Study of Duck'	36
confit of leg, medallion of breast, crispy giblets, duck prosciutto, sautéed heirloom carrots, duck fat-fried potatoes, blackberry duck jus	
Surf & Turf	49
grilled 8 oz. C.A.B. filet, butter poached lobster, petite vegetables, parisienne potatoes, frisee, burgundy demi, lobster emulsion	
Wild Alaskan Halibut	37
colossal crab gnocchi beurre noisette, asparagus, kumato tomato three ways	
Grilled Lobster Mushrooms	27
truffled pistachio quinoa, shaved manchego cheese, petite vegetables, heirloom tomato broth	
New Zealand Rack of Lamb	35
warm lentil-heirloom tomato salad, grilled avocado, creamy corn purée, golden corn shoots	
Grilled Scallops	35
peas, pluots, lobster mushrooms, macadamia nuts	
Frenched Chicken Breast	29
lobster whipped potatoes, golden beet, tarragon-vanilla beurre blanc	