



*— Appetizers —*

Roasted Chicken Broth  
Medley of Vegetables & Chicken Meatballs

7

Baby Greens and Goat Cheese  
Aged Sherry Vinaigrette & Mango-Jalapeño Paper

8

Organic Field Greens and Tomato Carpaccio  
Cantaloupe-Peppercorn Emulsion

5

Wild Mushroom Cappuccino  
Porcini Powder

9

*— Second Plates —*

Pan-Seared Sea Scallops  
Celery Root Purée, Pear & Mustard Chutney

12

Seared “Hudson Valley” Foie Gras  
Bacon & Pesto on Brioche

19

Clam Chowder  
Smoked Pork Belly & Vegetable Relish

10

Grilled & Chilled Shrimp  
Pear & Salsa de Pasitas Verdes

13

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— *Entrées* —

**Irish Organic Salmon**  
Blackberry-Olive Sauce & Carrot Caramel, Potato Pancake  
*25*

**Mero Sea Bass**  
Forest Mushrooms-Red Lentil Ragout & Rosemary Vin Blanc  
*33*

**“Line-Caught” Hawaiian Big Eye Tuna**  
Avocado Marble & Tomato Jam with Lime Zest, Port Wine Syrup  
*36*

**Fresh Pappardelle Pasta & Locatelli Cheese**  
Ratatouille  
*22*

**Certified Black Angus Center-Cut Filet Mignon**  
Smoked Toast & Cheese Grit, Grilled Grapes with Sea Salt  
*38*

**Kurabuta Pork Tenderloin**  
Fried Quail Egg, Ginger-Butternut Squash Purée & Date-Marsala Demi  
*29*

**Colorado All-Natural Rack of Lamb**  
Zinfandel-Lingonberry Reduction, Fava Bean-Corn Ragout  
*39*

**All Natural “Dr. Joe’s” White Pekin Duck Breast from Hanover, PA**  
Roasted Pear Chutney & Dijon Mustard Vin Blanc, Potato Blini & Braised Asparagus  
*29*

Parties of 6 or more are subject to 20% gratuity on food and beverage.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Green Room Executive Chef  
Keith Miller, CEC

Green Room Executive Sous Chef  
Patrick D’Amico