

Appetizers

Caviars

Israeli Osetra Golani \$235 per 30 grams
American White Sturgeon Osetra \$175 per 30 grams
American Hackleback \$75 per 30 grams

*Asian Pear and Artichoke Salad, Toasted Pine Nuts, Saffron Creamy Vinaigrette,
Shaved Parmesan*

*House-Smoked Salmon Carpaccio, American Caviar, Papaya, Chipotle Cream,
Aged Balsamic*

*Seared Ahi Tuna Tartar, Quail Egg, Onion Confit, Red Chili Citrus Emulsion, Basil Aioli
Acorn Squash Lobster Bisque, Diver Scallop, Walnut Oil*

Miso Coconut Marinated Quail, Chanterelle, Edamame Puree, Carrot Ginger Coulis

Jumbo Lump Crab Cake, Lemon Grass Lobster Sauce, Tomato Jam, Mango, Curry

*Hudson Valley Foie Gras, Marcona Almond Crust, Pineapple Pudding, French Toast,
Pomegranate Sauce (\$10 additional)*

*Lemon-Butter Poached Maine Lobster, Three Cheese Ravioli, Champagne Mustard Sauce
(\$10 additional)*

Main Courses

*Nova Scotia Halibut, Hazelnut Crust, Fava Bean Purée, Wild Mushrooms, Citrus Emulsion
Pan-Seared Holland Dover Sole, Herb-Roasted Potatoes, Crisp Capers, Lemon Butter Sauce*

*Wild Striped Bass, Rock Shrimp, Purple Pearl Onions, Brussel Sprouts,
Coriander Brown Butter*

*Seared Medallions of Veal, Lobster, Israeli Couscous, King Trumpet Mushrooms,
Marsala Wine Sauce*

*Maple Leaf Farms Duck, Foie Gras, Pork Belly, Vanilla Poached Pear, Pineapple,
Natural Jus*

*Free Range Colorado Lamb Chop, Goat Cheese Polenta, Glazed Turnips,
Gorgonzola Pinot Noir Sauce (\$10 additional)*

*Black Angus Beef Tenderloin, Onion Potato Tart, Asparagus, Basil Cabernet Sauce
(\$10 additional)*

A Selection of Artisanal Cheeses (\$14 additional)

Desserts

Mango Custard, Prickly Pear Sorbet, Candied Red Chiles

Trio of Crème Brûlée: Chocolate, Grand Marnier and Almond Coconut

Honey Cheesecake, Candied Sesame, Dark Chocolate Fudge Ice Cream

Apple Upside Down Tart, Winter Fruit Compote, Candied Pecan Ice Cream

*Abuelita Chocolate Entremet, Tequila Java Hot Chocolate, Citrus Sorbet,
Espresso Cocoa Oil*

French Room Soufflés (additional \$5)

Three Courses: \$80.00 Per Guest

Chef's Tasting Menu

Sweet Potato and Green Apple Soup, Seared Foie Gras, Chestnut Cream

Handley Gewurztraminer, Anderson Valley 2007

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Hamachi Sashimi, Watermelon Radishes, Parmesan Crostini, Yuzu Vinaigrette

Chateau De La Tuilerie, Costieres De Nimes 2007

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Intermezzo

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***Tenderloin of Veal, Pancetta Wrapped Prawn, Avocado Whipped Potato,
Marsala Wine Sauce***

Twenty Bench Cabernet Sauvignon, Napa Valley 2007

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Boucheron, Pineapple Carpaccio, Caramel Sauce

Concha Y Toro Late Harvest Sauvignon Blanc, Chile 2005

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Mango Custard, Prickly Pear Sorbet, Candied Red Chiles

Saracco Moscatto d'Asti, Piedmont 2008

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\$110.00 per guest

\$165.00 per guest with wine

Please ask about our 8 Course Grand Tasting Menu

\$150.00 per guest

\$225.00 per guest with wine

Vegetarian Menu Available

*Chef de Cuisine,
Marcos Segovia*

*Maitre d'Hotel,
Jim Donohue
Sommelier,
Richard Patiño*