

STARTERS



CLASSIC CAESAR SALAD

Prepared Tableside

SUPER-CHILLED ICEBERG LETTUCE SALAD

Applewood Smoked Bacon, Marinated Cherry Tomatoes and Blue Cheese Dressing

GULF PRAWN COCKTAIL

Preserved Horseradish, Pickled Chilies and Tomato Cocktail

MARYLAND STYLE JUMBO LUMP CRAB CAKE

with Spicy Mayonnaise

DOUBLE CONSOMME "CELESTINE"

Black Winter Truffles and Julienne Crepes

CHILLED SPANISH SALMOREJO

CHILLED GLOBE ARTICHOKE

with Garlic Aioli

MARINATED BEET SALAD

with Aged Balsamic Vinegar and Extra Virgin Olive Oil



DAILIES

STARTERS

FRESH RICOTTA TORTELLINI

with Black Winter Truffle Emulsion

CHILLED WHITE ASPARAGUS

with Garden Vegetable Vinaigrette

MAINS

STEAK DIANE

with Cognac Mushroom Sauce

LOBSTER MAC N' CHEESE

Nova Scotia Lobster

PLATES

ITALIAN EGGPLANT PARMESAN *with Genoa Basil*

BUCATINI POMODORO *with Grated Parmigiano Reggiano*

NOVA SCOTIA LOBSTER THERMIDOR *with Mushroom and Spinach Duxelles*

*PAN-ROASTED NATURALLY-FED VEAL T-BONE

*"TRUE" RIB-EYE OF SNAKE RIVER FARM BEEF

*ELYSIAN FIELDS FARM LAMB CHOPS

SERVICE FOR TWO

DOVER SOLE MEUNIÈRE *Wild-Caught*

ROASTED JIDORI CHICKEN AND THYME JUS

*SNAKE RIVER FARMS NEW YORK STRIP STEAK

**All served with your choice of Red Wine Jus, Périgourdine, Paloise Gastrique, Bearnaise or Steak Sauce.*

SIDES

MACARONI AND CHEESE

Serves Two

RÖSTI FRIES

with Seasoned Salt

WHIPPED LA RATTE
POTATOES

CREAMED SPINACH

WILTED SPINACH

BLISTERED BRUSSELS
SPROUTS

with Grain Mustard Vinaigrette

COGNAC SCENTED
MUSHROOMS

DESSERTS

MEYER LEMON
MERINGUE TART

SEVEN LAYER
COCONUT CAKE

DARK CHOCOLATE
LAYER CAKE

ICE CREAM
SUNDAE

ICE CREAM
Vanilla, K+M Chocolate

SORBET
Lemon, Strawberry