



Seasonal Specials

Starters

Lobster-Shrimp Salad **\$21**

Garlic caramelized shrimp and oven roasted lobster tail, served with sliced fennel, Boston lettuce, fennel crème fraiche and European cocktail sauce

Suggested wine pairing: 2014 Pine Ridge Chenin Blanc - Viognier 🍷 \$11 Btl \$49

Truffle-Morel-Bacon Pasta **\$18**

Fresh homemade angel hair pasta with sautéed onions, crispy bacon and mushroom truffle sauce topped with poached egg

Suggested wine pairing: 2012 Nipozzano Riserva Chianti 🍷 \$12 Btl \$52

Entrees

Seafood Trio **\$49**

Local caught Wahoo fillet, garlic shrimp, oven roasted lobster tail, saffron quinoa and citrus butter sauce

Suggested wine pairing: 2015 Las Perdices Fume Blanc 🍷 \$13 Btl \$58

Beef Ribeye **\$42**

Angus beef, grilled, served with crispy pork belly, blue cheese crumbles and red wine port sauce

Suggested wine pairing: 2010 Cuvelier Los Andes Coleccion red blend 🍷 \$14 Btl \$63

Ask your server about our daily specials and gluten free options.

**Our chefs work with fresh products, therefore it may occur that some ingredients are not available.
All prices are in US Dollars excluding taxes. No service charge.**



Cold Appetizers

Oysters on the half shell ½ dozen (upon availability) Served with mignonette	\$24
Fruits de Mere for two (single portion \$21) Poached shrimp, lump crabmeat salad, rock lobster tail and King crab leg. Served with saffron aioli and cocktail sauce	\$42
Tuna Tartar Sashimi quality with orange zest, wonton crisp, wakame salad, saffron aioli, orange soy glaze and wasabi foam	\$16
Confit de Canard Slow braised duck leg, crispy lettuce, bean salad, roasted garlic truffle vinaigrette, croutons, sautéed shiitake mushrooms and Dijon mustard drizzle	\$16
Surf & Turf Beef tataki carpaccio, tempura shrimp, wakame, green beans salad grilled green scallions and hoi-sin lime vinaigrette	\$18
Vegetable Salad  Baby lettuce, roasted beets, grilled fresh corn, green asparagus, radish, rosemary lemon vinaigrette, blue cheese and toasted pumpkin seeds	\$14
Garden Salad  Baby spinach leaves and mixed greens with walnuts, grape tomatoes, radish, warm goat cheese bruschetta, pickled red onions and orange balsamic vinaigrette	\$14
Caesar Salad Crispy romaine lettuce with anchovy-lemon vinaigrette, garlic croutons and Parmesan cheese shavings	\$11



Warm Appetizers

Duck liver & Sweet bread	\$26
Pan seared with pommes Lyonnais, bacon crème, sour apple and red port jus	
Sea Scallops and Shrimp	\$18
Pan seared with quinoa risotto, shaved fennel, orange segments, chopped herbs, and noisette citrus butter sauce	
Lobster Ravioli (as a main course \$42)	\$21
Hand-made pasta stuffed with lobster chunks and Parmesan cheese, pine nuts wilted arugula, spinach, topped with a lobster cognac sauce	
Escargots Escoffier	\$14
1-dozen selected vineyard snails baked with fine herbs and garlic butter and Parmesan cheese bruschetta	

Soups

Lobster Cappuccino	\$16
Creamy lobster soup with pan seared scallop, shrimp and lobster tail meat	
Green Asparagus 	\$11
Truffle goat cheese pannacotta, Amaretto balsamic drizzle and toasted almonds	
Soup of the Day	\$9
Will be announced by your waiter	

Entrees

Seafood

Dover Sole à la Meunière (upon availability)	Market price
Finest Dover sole sautéed in butter and topped with lemon, served with glazed carrots, asparagus points and herb boiled young potatoes, plated tableside	
Saffron Nage	\$49
Clear saffron citrus broth with quinoa, shrimps, scallops, sea bass, lobster, oyster mushrooms and fresh herbs	



Sea Bass Fillet **\$41**
Pan seared with saffron quinoa, oyster mushrooms, asparagus truffle crème, and grilled pineapple tomato antiboise

Jumbo Scallops - Jumbo Tiger Shrimp **\$38**
Pan seared with octopus, fresh squid ink pasta, string beans, shiitake mushrooms and yellow curry- carrot sauce

Oriental Tuna **\$31**
Sesame coated, pan seared sashimi quality tuna with baby bokchoy, wakame, wasabi potato and hoi-sin peanut sauce

Meat & Poultry

Beef Tenderloin **\$41**
8 oz prime cut beef filet with wild mushrooms Cognac sauce or Béarnaise sauce

Wagyu Beef Skirt Steak **\$39**
Marinated and grilled, served with edamame beans, wasabi potato mousseline and ponzu sauce

Pork Chop Bone-in **\$39**
Frenched, brined and grilled, served with spiced pumpkin crème, figs, thyme and juniper berry port jus

Veal Osso Buco **\$46**
Marinated and slow braised veal shank, served with saffron citrus risotto, roasted vegetables, crispy onion rings and rosemary jus

Rack of Lamb **\$41**
Israeli couscous, squash spaghetti, roasted shallots and lamb truffle jus

Ostrich Medallions with Duck liver Port Jus **\$39**
5 spice and hazelnut crusted ostrich fillet, green cabbage with bacon, thyme and roasted duck liver port jus

Whole Quail **\$36**
Slow oven roasted quail served with butter flavored sweet potato puree, cracked black pepper, baby bokchoy and star anise jus



Vegetarian



Basil Quinoa

\$26

Quinoa risotto with shaved fennel, green asparagus, oyster mushrooms, Parmesan cheese, roasted garlic balsamic sauce

Portobello Mushroom

\$26

Oven roasted with green asparagus, roasted vegetables, pine nuts, Israeli couscous, roasted bell pepper coulis

Side Dishes \$6: Steak Fries

Mashed Potato

French Fries

Side Dishes \$9: Fresh Pasta

Green Asparagus

Risotto

Quinoa risotto

The Chef recommends

Beef Tournedos Rossini

\$49

Beef tenderloin pan seared in butter, with potato fondant, duck liver and truffled Madeira sauce

Surf & Turf

\$49

6-oz beef tenderloin and rock lobster tail, potato, mixed vegetables, truffle-mushroom and Béarnaise sauce

Maple Leaf Duck Breast

\$32

Butter flavored sweet potato puree, cracked black pepper, vegetables, passion fruit sweet and sour sauce