

## Sample Menu

(full table participation required)

### Chef's Canape

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#### Scallop Ceviche\*

Heirloom Tomato, Avocado Mousse, Lime Foam, "Rice Crispy"  
*Trimbach, Riesling, Alsace, 2016*

Or

#### Pheasant Breast Ragu

Herb Polenta, Dragon Bean, Apple, Fennel, Juniper, Poppyseed  
*Tenuta Garetto, Grignolino D'Asti, 2017*

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#### Pan Seared La Belle Foie Gras

(\$25 additional course supplement)

Citrus, Blueberry Jam, Marcona Almonds, Sauternes Gastrique  
*Dolce, "Liquid Gold", Late Harvest Semillon-Sauvignon Blanc, Napa Valley, 2013*

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#### Croft Family Farms Greens

Green Goddess, Radish, Marinated Haricot Verts, Pickled Cucumber, Croutons, Cotija  
*Luisa, Sauvignon, Friuli, 2018*

Or

#### Maine Lobster Bisque

Blue Lump Crab, Paprika Oil, Chives  
*Ridge, Chardonnay, Monte Bello Vineyard, 2014*

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#### Pan Seared Chilean Sea Bass

Corn Risotto, Swiss Chard, Heirloom Tomato Puree, Fried Leeks, Basil Beurre Blanc  
*Goldeneye, Pinot Noir, Anderson Valley, 2016*

Or

#### 1855 "Calotte" of Ribeye\*

Whipped Potatoes, Asparagus, Carrots, Roasted Onions  
Mustard Demi Sauce  
*Stag's Leap, Artemis, Cabernet Sauvignon, Napa Valley, 2017*

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#### St. Andre Cheesecake

Poached Turkish Apricots, Pistachios, Rose Gastrique  
*Domaine de Durban, Muscat de Beaumes de Venise, 2015*

Or

#### Selection of Belgian Chocolate

Chef's Selection, Poached Cherries, "Marshmallow"  
*Taylor Fladgate, 10 Year Tawny Port, Porto*

5 Courses Fixed Price, \$90. Vegetarian & Aversions on Request. Wine Pairings, Additional \$50

\* These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## A la Carte Menu

### Appetizers, Salad and Soup

#### Pan Roasted La Belle Foie Gras

Citrus, Blueberry Jam, Marcona Almonds, Sauternes Gastrique 25.

#### Ricotta Cheese Gnudi

Steamed Dumplings, Brown Butter, Garden Herbs, Lemon, Parmigiano-Reggiano 16.

#### Sautéed Lump Crab Cakes

Radish Slaw, Spicy Remoulade 18.

#### Grilled Spanish Octopus

Fingerling Potato, Romesco, Roasted Corn, Shallots, Pesto Sauce 15

#### Croft Family Farms Mixed Greens

Manchego, Walnuts, Dried Stone Fruit, Sherry Vinaigrette 12.

#### Caesar Salad

Romaine Hearts, Heirloom Tomatoes, Croutons, Herbs, Parmigiano-Reggiano, White Anchovy 13.

#### Potato Leek Soup

Fried Leeks, Extra Virgin Olive Oil, Bacon 15.

### Entrees

#### Seared New England Sea Scallops\*

Cous-cous, Mint, Broccolini, Marinated Tomatoes, White Balsamic Reduction 36.

#### Pan Seared Chilean Sea Bass

Corn Risotto, Swiss Chard, Heirloom Tomato Puree, Fried Leeks, Basil Beurre Blanc 38.

#### 1855 Black Angus Beef Center-Cut Ribeye\*

Whipped Potatoes, Asparagus, Carrots, Roasted Onions  
Mustard Demi Sauce 35.

#### Great Range Bison New York Strip\*

Fingerling Potatoes, Broccolini, Caramelized Onions, Red Wine Sauce 38.

**Wine To-Go Deal** Pine Ridge, Cabernet Sauvignon, Napa Valley, 2016 \$60 (\$30 off list)

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