



### Entree Sample Menu

Charred Thai Beef Tenderloin  
Thai Rubbed Beef, Fava Beans, Carrot, Whipped Potato, Soy-Butter

Maine Lobster  
Maine Lobster Baked with Bail Butter, Lemon Spaetzle And Fall Vegetables

Chatham Cod  
Asparagus, Spring Onion, Saffron Risotto, Citrus Sabayon

Grilled Branzino  
Cous Cous, Swiss Chard, Cured Tomatoes, Roasted Squash

Grilled Black Bass  
Braised Fennel, Wild Rice Cake, Lemon, Olive Oil

Pan Roasted Black Bass  
Artichokes, Peas, Pilaf, White Miso

Venison Loin  
Peppercorn Crust, Parsnip Puree, Brandy-Cranberry Gastrique, Fried Sage, Sea Salt

Hanger Steak  
Roasted Walnuts, Shallot-Parsley Salad, Cashel Blue, Onion Marmalade, Micro Turnips

Duck Breast  
Garlic-Roasted Golden Beets, White Asparagus, Black Garlic Sauce, Gochujang Vinaigrette

Slow Cooked Salmon  
Potato Puree, Julienne Vegetables, And Basil Vinaigrette

Striped Bass  
Tomato, Baby Vegetables, Brown Butter Soy

Marinated Cod  
Marble Potatoes, Hen Of The Woods, Soy Emulsion

White Bass  
Fennel Soubise, Couscous, Citrus-Butter



Grilled NY Strip  
Gingered Shiitake, Soy Butter, Asparagus

Braised Short Rib  
Onions Soubise, Root Vegetables, Red Wine Jus

Roasted Red Snapper  
Broccoli Rabe, Sweet Garlic-Lemon Broth

Mustard Panko Crust Salmon  
With Braised Lentils, Spinach, Sweet Garlic & Red Wine Sauce

Miso Glazed Salmon  
Pickled Cucumber & Radish Salad, Ginger, Cilantro & Soy Vinaigrette

Marinated Skirt Steak  
Carrot-Horseradish, Soy Caramel, Rosemary Crumbs, Gingered Mushrooms, Baby Bok Choy

Braised Lamb with Red Wine and Prunes  
Onions, Mushrooms, Creamy Mascarpone Polenta

Braised Lamb Neck, And Loin  
Rich-Roasted Tomato Broth, Tahini Yogurt, Squash, Marble Potatoes, Date Almond Gremolada

Seabass  
Scallion-Potato Puree, Brown Butter, Lemon, Caper, Parsley

Fennel Braised Wild Boar Shoulder  
Garlic, Sage, Fennel, Parmesan-Potato Gnocchi

Coriander and Fennel Rubbed Chicken  
Collard Green-Risotto, Caramelized Root Vegetables, Jalapeno

Roasted Halibut  
Braised Fennel and Broth, Lemon and Olive Oil

Dry-Aged Lamb Leg and Belly  
With Fermented Brussels Sprouts, Cauliflower, And Sweet Potato



Seared Filet Mignon  
Creamed Leek and Potato Mash, Garlic Wilted Greens, Roasted Heirloom Carrot, Merlot Demi

Peppercorn Crusted Pan Seared Beef Tenderloin  
Truffled Potatoes, Brussels Sprouts, Pinot Noir, Burgundy Sauce

Black Sea Bas  
Fragrant Coconut Juice & Young Ginger

Center Cut Filet Mignon  
Charred Parsnip Puree, Hen of The Woods Mushroom Sauté, Haricot Verts, Foie Gras Sauce

Roasted Tenderloin  
Potato Puree, Heirloom Carrots, Crispy Brussels, Soy Caramel, Sorrel

Slow Cooked Black Bass  
Brown Butter Parsnip Puree, Saffron-Orange Butter, Caramelized Root Vegetables, Saffron Threads

Soy Glazed Short Ribs  
Granny Smith Apple Puree, Fall Vegetables

Seared Scallops  
Roasted Cauliflower, Caper-Raisin