

amuse bouche

oyster gratin w sherry shallot "syrup"

"green egg & ham"

(prosciutto nest w baked quail egg & herb puree)

mozzarella basil & tomato samosa w balsamic drizzle

soup

chorizo soup w shredded chicken, shrimp,
& garlicky crisp chicken skin

salad

baby arugula, broiled tomatoes, and shaved shallots
in lemon butter vinaigrette

entree

ribeye "grillade" in coco port sauce atop jalapeno
polenta w charred green beans

finale

lobster, tarragon, mascarpone, and carrot ravioli
in vermouth cream sauce
w tomato concasse & tri-pepper dice
served w poached asparagus spears