

food

by Chef Ty

app#1

broiled petit crab cake
w poached quail egg & lemon zest mayo

salad

shredded raddicho & green beans
in ginger wasabe & soy dressing
garnished with toasted sunflower seeds

entree# 1

lobster napoleon

layers of lobster, poached asparagus, & pastry
garnished w tarragon drawn butter and basil oil

app#2

cauliflower and roasted garlic croquettas
w lime, scallion, & parsley "mojo"

entree# 2

broiled sockeye salmon
w cherry pomegranate reduction
on sauteed rapini
& burned butter sweet potato mash