

JULY 14TH, 2023
SEATINGS 5PM TO 8PM
Prix-Fixe Dinner Menu

\$50 per person

+8% ME Meals Tax & 20% Service Charge

APPETIZER

GARDEN SALAD

mixed greens, cucumber, tomato, carrot, red onion, honey herb vinaigrette

WALDORF SALAD

roasted apple butter, cranberry paint, dried cranberries, granny smith apple, arugula, celery leaf, candied walnuts, honey citrus dressing

LOBSTER BISQUE

house lobster stock, sherry, cream, herbs, old bay, lemon tarragon oil, fresh lobster meat

OYSTERS ROCKEFELLER

butter, parsley, herbs, bread crumbs

PETIT BEEF WELLINGTON

shiitake duxelles, prosciutto di parma, gruyere cheese, port demi-glace

FRUITS DE MER

lobster, clams, shrimp, puff pastry, cognac cream sauce

BACON & SCALLOPS

citrus maple glaze, microgreen salad, candied orange

ENTREE

SAFFRON RISOTTO

juniper braised lamb, shaved black truffles

TWIN LOBSTER TAILS

grilled asparagus, herb roasted potatoes, brown butter glaze

SALMON ROULADE

pistou & aubergine puree, ratatouille, black garlic bechamel

PRIME RIB AU JUS

yorkshire pudding, grilled asparagus, whipped potatoes

BUCATINI A LA VODKA

house red sauce, cream, parmigiano reggiano, ricotta, basil genovese

DESSERT

CHERRIES JUBILEE

brandy flambéed cherries, sweet biscuit, vanilla gelato

BLUEBERRY PIE

vanilla gelato

CHOCOLATE BUDINO TART

gluten free shortbread crust