

S T A R T E R S

GRILLED CAESAR \$14

Creamy Lemon Garlic Dressing,
Brioche Croutons, Parmesan

RAW OYSTERS

1/2 dozen \$22. 1 dozen \$40
Patriots from Cape Cod, MA
Served with Champagne Mignonette

GARLIC BUTTERED BAGUETTE \$6

Served wth Herbed Garlic Butter

BRIE & PUFF PASTRY \$18

Apricots, Apples, Honey, Berry Compote,
Grilled Bread

STEAMED DUTCH MUSSELS \$19

White Wine, Leeks, Cream, Herbs, Grilled Bread

PRIME FILET TARTARE \$22

Local Quail Egg, Shallots, Capers, Parsley,
Arugula, Toast Points ,Whole Grain Mustard

ESCARGOT \$19

Garlic, Herbs, Butter, White Wine, Grilled Bread

CARIBBEAN LOBSTER ROLL \$22

Caribbean Lobster, Old Bay, Fresh Herb Aioli,
Brioche Bun, Potato Chips

IBERICO KOREAN STYLE PORK BELLY \$22

Bulgogi Glaze, Gochujang Green Tea Soba Noodles,
Seasame Seeds, Scallions

CUVÉE SALAD \$16

Local Greens, Cranberries, Oranges, Apples,
Vidalia Onion, Candied Walnuts, Goat Cheese,
Honey Balsamic

OYSTERS ROCKEFELLER

1/2 dozen \$26 1 dozen \$44
Patriots from Cape Cod, MA
Bechamel, Spinach, Bread Crumbs

VEGAN BURRATA \$16

Cashews, Cherry Tomatoes,
Basil Pine Nut Pesto, Grilled Bread

DUCK SPRING ROLLS \$20

Duck Confit, Caramelized Onion,
Blackberry Chili Aioli

BLACKENED JAPANESE DIVER SCALLOPS \$21

Cauliflower Purée, Roasted Red Pepper Coulis

FOIE GRAS TORCHON \$28

Fig Jam, Berries, Toasted Brioche

PAN SEARED FOIE GRAS \$28

2 oz Foie Gras, Toasted Brioche,
Raspberry Compote, Pistachio Butter

KALUGA STURGEON CAVIAR

1/2 oz \$80 1 oz \$140
Crème fraîche, Egg White, Egg Yolk,
Scallion, Red Onion, Potato Chips

M A I N S

SURF & TURF FOR TWO \$125

16oz Ribeye, 14oz Caribbean Lobster Tail,
Garlic Mashed Potatoes, Crispy Brussel Sprouts
Red Wine Demi-Glace & Drawn Butter

GRASS FED 8OZ FILET MIGNON \$48

Black Pepper Dusted,
Garlic Mashed Potatoes, Grilled Asparagus,
Carmelized Onion Cabernet Au Jus

ROASTED PEKING DUCK BREAST \$52

Blackberry Cognac Glacé, Sweet Potato Mash,
Shaved Fennel Salad

ROASTED RACK OF LAMB \$54

Mustard Seed, Breadcrumbs, Potato Galette,
Green Beans Amandine, Port Wine Reduction

STEAK FRITES \$58

Prime Cut 16 oz Ribeye
Served with Steak Fries, Crispy Brussel Sprouts
& Truffle Aioli

PAN SEARED CHILEAN SEA BASS \$56

Blue Crab Risotto, Lobster Cream,
Exotic Mushrooms, Spinach,

GRILLED YELLOWFIN TUNA \$42

Togarashi Dusted, Soba Noodles,
Baby Bok Choy, Parsnip Chips,
Seasame Soy Dressing, Wasabi Au Poivre
Substitute Tofu \$32

LOCAL LOBSTER THERMIDOR \$65

Paparadelle Pasta, Lobster Cream,
Parmesan, Breadcrumbs,
Grilled Asparagus

BAKED ATLANTIC SALMON \$32

Jasmine Rice, Grilled Baby Organic Carrots,
Saffron Beurre Blanc

MOROCCAN VEGETABLE TAJINE \$30

Chickpeas, Local Pumpkin, Cauliflower, Tomatoes,
Moroccan Spices, Cous Cous

S I D E S

PAN SEARED SEA SCALLOPS \$9/each

14 oz LOBSTER TAIL \$60

BLUE CRAB RISOTTO \$16

2 oz PAN SEARED FOIE GRAS \$25

CRISPY BRUSSEL SPROUTS \$8

STEAK FRIES with TRUFFLE AIOLI \$9

GREEN BEANS AMANDINE \$8

EXOTIC MUSHROOMS \$10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions