

~Chefs Thunder~

**Lobster Bisque**  
Brandy Whipped Cream 9.

**Foie Gras Mousse**  
Port Wine Prunes, Toasted Sourdough,  
Truffle Vinaigrette 16.

**Oak-grilled Atlantic Salmon**  
Roasted Fingerling Potatoes, Artichokes,  
Pancetta, Cipollini Onions, Roasted  
Tomato Jus 29.  
Hartford Pinot Noir, Sonoma Coast '04...10.75

**Assortment of Artisan Cheese**  
Fig Levain, Honeycomb  
Dried Fruit Compote 15.  
Sandeman's Founders Reserve Port...6.50

~Desserts~

**Flying Fish Chocolate Collection**  
Chocolate Mousse, Chocolate Strudel,  
Warm Lemongrass-Chocolate Tea 12.  
Grand Marnier...7.75

**"Happiest Celebration on Earth"**  
Chilled Fruit Soup

Fresh Berries, California Riesling,  
Orange Cake, Yogurt Ice Cream 9.  
Erica Riesling, Columbia Valley '04...10.50

**Crème Brûlée**  
Caramelized Bananas, Chantilly Cream 7.  
Royal Tokaji, 6 Puttonyos, Hungary '95...13.75

**Lemon Buttermilk Pudding**  
Blueberry Compote, Crème Fraîche 7.  
Inniskillin Sparkling Icewine, Niagara '02...18.00

**Valrhona Chocolate Soufflé**  
Frangelico Sabayon 10.  
Banyuls, Les Clos De Paulilles '01...7.50

**Trio of House-made Sorbets**  
Raspberry, Orange-Coconut, Lychee 7.  
Inniskillin Icewine, Canada '02...15.25

**White Chocolate-Strawberry "Cosmo"**  
White Chocolate Mousse,  
Macadamia Nuts Crispy Phyllo 9.  
Brachetto D'Aqui, Banfi Rosa Regale '02...9.75

*"There are only two questions to ask about food: Is it good? And is it authentic? We are open to new ideas, but not if it means destroying our history. And food is history"*

Giuliano Bugialli

April 27, 2006

An 18% gratuity will be added to parties of 8 or more.

We will be happy to discuss with you and attempt to accommodate any dietary or special needs diets.

*Chef de Cuisine*  
Jens Dahlmann

*Manager / Sommelier*  
Robert Dunham

~Starters~

**Ahi Tuna Tartare**  
Seaweed Salad, Micro Greens,  
Miso, Sesame Crackers 14

**Hearts of Romaine Salad**  
Caesar Dressing, Garlic Croutons,  
Parmigiano-Reggiano Crisp 9.

**Chardonnay Steamed Mussels**  
Fennel, Pesto Cream Sauce,  
Grilled Sourdough 13.

**Crispy Fried Calamari**  
Vietnamese Dipping Sauce  
Shredded Iceberg Lettuce 13.

**Timbale of Fresh Hearts of Palm**  
Oven-cured Tomatoes, Avocado,  
Frisée, Balsamic Reduction 13.

**Salad of Arugula and Fennel**  
Nicoise Olives, Red Onions, Frisée,  
Lemon-Poppy Seed Vinaigrette 11.

**"Pecky Toe" Crab Cake**  
"Flying Fish Slaw,"  
Ancho Chili Rémoûlade 14.

**Chilled Red Beet Soup**  
Petite Salad of Lump Crab Meat,  
Cold Pressed Olive Oil 12.

~Entrées~

**Potato-wrapped Snapper**  
Creamy Leek Fondue, Red Wine Butter Sauce 34.  
St. Francis Merlot, Sonoma '03...9.75

**Pan-seared Yellowfin Tuna**  
Moroccan Cous Cous, Dates, Figs,  
Pistachios, Confit Fennel, Piquillo Harissa 32.  
Gewurztraminer, Trimbach, Alsace '02...9.25

**Roasted Alaskan Halibut Fillet**

Wild Morel Mushrooms, English Peas, Wild Leeks,  
Crushed Potatoes, Serrano Ham, Ramps Pesto 34.  
MacMurray Pinot Gris, Russian River '03...7.75

**Prosciutto-wrapped Chicken Breast**  
Gorgonzola Cheese, Wilted Swiss Chard,  
Chick Pea Fritter, Fig and Port Wine Reduction 28.  
Benton Lane Pinot Noir, Willamette Valley '03...9.75

**Wood-fired Mahi-Mahi**  
Farro Wheat Risotto, Green Asparagus,  
Micro Greens, Lobster Sauce 32.  
Mer Soleil Chardonnay, Central Coast '02...14.50

**House-made Wild Mushroom Ravioli**  
Fontina Cheese, Spinach,  
Porcini Mushroom Broth, Truffle Oil 23.  
Tempranillo, Mano a Mano, La Mancha '04...7.75

**Char-crusting New York Strip Steak**  
Roasted Yukon Gold Potatoes,  
California Asparagus, Sauce Foyot 38.  
Joseph Phelps Cabernet Sauvignon, Napa '03...15.50