

Starters

She-Crab Soup

Lump Crab, Tomato-Leek Compote 12.00

Hearts of Romaine Caesar Salad

Parmigiano-Reggiano Crisp, Garlic Croutons 9.00

Salad of Heirloom Apples, Bibb Lettuce, and Dried Cranberries

Maytag Blue Cheese, Candied Walnuts, Orange-Shallot Vinaigrette 12.00

Timbale of Fresh Hearts of Palm

Oven-cured Tomatoes, Avocado, Frisée, Balsamic Reduction 13.00

Chardonnay-steamed Mussels

Fennel, Pesto Cream Sauce, Grilled Sourdough 13.00

Crispy Fried Calamari

Vietnamese Dipping Sauce, Shredded Iceberg Lettuce, Snipped Chives 13.00

Peeky Toe Crab Cake

Flying Fish Slaw, Ancho Chili Rémoulade 14.00

Wild Caught Gulf Shrimp Cocktail

Shaved Fennel Slaw, Fennel and Dill Emulsion 16.00

Yellowfin Tuna Tasting

Tartare and Tataki, Wakame, Tobiko, Miso, Sweet-Spicy Garlic Sauce, Sesame Crackers 14.00

Entrées

Fines Herbes-crusted Alaskan Halibut

Rock Shrimp, Celeriac, Leeks & Forest Mus

Potato-wrapped Red Snapper

Creamy Leek Fondue, Red Wine Butter Sauce 34.00

Cloudline, Pinot Noir, Oregon '05...12.50

Oak-grilled Atlantic Salmon

Potato-Chive Gnocchi, Spinach, Roasted Fennel, Edamame, Green Garlic and Butter Emulsion 31.00

Crossing's Pinot Noir, New Zealand '05...11.00

Citrus Schezuan Peppercorn-crusted Yellowfin Tuna Loin

Tiny Bok Choy, Asian Mushrooms, Curried Carrot-Coconut Emulsion 32.00

Eroica, Riesling, Columbia Valley '05...12.50

Grilled Maine Diver Scallops

Spring Pea Risotto di Carnaroli, Basil, Mascarpone, & Serrano Ham "Cracklins" 36.00

Iron Horse, Green Valley '03...12.00

Hand-crafted Pumpkin and Blue Cheese Ravioli

Balsamic-Brown Butter Vinaigrette, Wilted Baby Spinach, Pistachio Pesto, Truffle Oil 23.00

Iron Horse Fairy Tale Cuvée, Green Valley '98...11.75

Milk-brined Veal Chop

Mushroom-Leek Bread Pudding, Roasted Root Vegetables, Quince-Orange Reduction 39.00

Guenoc Petite Sirah, Lake County '04...9.00

Char-crusted New York Strip Steak

Glazed Carrots, Caramelized Pearl Onions, Fingerling Potatoes, Sauce Foyot 38.00

Merryvale Starmont, Napa '03...12.50

"People who season their food before tasting it should have to pay double the price." Lawrence Sterling, Wine Aficionado

April 13, 2007

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests.

An 18% service charge will be added for parties of 8 or more.