

Welcome Tom, Lydia & Margaret

Wednesday, April 14, 2010

Appetizers

Today's Special Thunder Appetizer:

Crispy Porcini-dusted Tempura Florida Soft Shell Crab
Pea Tendrils, Spiced Strawberry Onions, Rainbow Carrots,
Snow Peas, Radishes, and Trio of Fragrant Asian Sauces 17.00
☛ *Pine Ridge Chenin Blanc, Napa '08 10.00* ☛

**Chardonnay-steamed Narragansett Bay
Rhode Island "Rhody Royal" Mussels**
Fennel, Chiles, Pesto Crema, and Grilled Sourdough Crostini 16.00
☛ *Benziger Chardonnay, Cameros '08 10.00* ☛

Floribbean Wild Gulf Shrimp Cocktail
Blood Oranges, Oranges, Grapefruit, Spring Radishes,
Spiced Hearts of Palm, Sauce Verde,
and Piquant Mango-Mojo Emulsion 17.00
☛ *Blood Orange Margarita 9.75* ☛

Crispy Sesame and Togarashi-scented Calamari
Spiced Green Papaya, Wakame, and Vegetable Julienne
with Asian Dipping Sauce 14.00
☛ *Hooked Riesling, Rheinhessen '08 10.00* ☛

Our Signature Flying Fish Café "Crispy Maine Coast Jonah Crab Cake"

Savory Vegetable Slaw, Roasted Red Pepper Coulis,
and Ancho Chile Rémoulade 16.00
☛ *Estrella Damm INEDIT 19.00* ☛

**Yellowfin Tuna Tartare
and Crispy Tempura Tuna-Vegetable Sushi Roll**
Hijiki and Wakame Seaweed, Yuzu Tobiko, and Wasabi Foam,
with Sweet-and-Spicy Sauce 16.00
☛ *Selbach-Oster Kabinett Riesling, Mosel '08 12.00* ☛

Our Chef's Degustation of Worldly Artisanal Cheeses

Five Tasting Portions and accompaniments
Raisins on the Vine, Membrillo, Honeycomb, and
Kiln-dried Cranberry and Citrus Fruit Compote "Agrodolce" 16.00
☛ *Bodega Navarro Correas Alegoria Gran Reserva Malbec,
Argentina '06 13.00* ☛

Artisanal Soup and Salads

Soup of the Day: Aged Sherry-laced She Crab Crema
Fondue of Sweet Lump Crab, Savory Vegetables, Sundried
Tomatoes, Crispy Croutons, Dill-infused Oil 10.00
☛ *Lieb Pinot Blanc, North Fork of Long Island '07 11.00* ☛

Caesar Salad
Young Red and Green Romaine,
Roasted Garlic Dressing, Parmigiano-Sonoma Jack Frico,
and Pesto-Sourdough Croutons 11.00
☛ *Ceretto Arneis Blange, Italy '08 14.00* ☛

Salad of Local Vero Beach Arugula and Watercress,
Candied Walnuts, Red Pears, Gorgonzola Dolce,
and Artisanal Montegottero Walnut Oil Vinaigrette 12.00
☛ *Harvest Apple Vodka Cocktail 8.25* ☛

**Fresh Mozzarella di Bufala, "Ugli Ripe" Beefsteak,
Yellow and Tiny Florida Grape Tomatoes**
Balsamic Glaze, Exotic Peppercorns,
Petite Basil, and Loire Valley Extra Virgin Olive Oil 15.00
☛ *Graham Beck Bliss Demi-Sec, South Africa NV 11.00* ☛

Entrées

Our Chef's Special Thunder Fish Entree: "Surf and Surf"
Fragrantly-spiced Florida Coast Day-boat Mahi Mahi and
Belize "Laughing Bird" Shrimp "Scampi" style
Wilted Greens, Salsify, Pearl Onions, Varietal Squash,
Confit Tomatoes, Horseradish-Mustard Butter Emulsion 38.00
☛ *Newton Chardonnay, Sonoma-Napa '08 12.00* ☛

Smokey Citrus and Fragrant Pepper-spiced Yellowfin Tuna
Saffron Potatoes, Piquillo Peppers, Roasted Fennel,
Tiny Tomatoes, Chorizo, and Saffron-Vegetable Nage 37.00
☛ *Trenza Blanco Albariño Grenache Blanc Blend,
Edna Valley '08 12.00* ☛

Oak-grilled North Atlantic Bay of Fundy Salmon
Baby Bok Choy, Asian Vegetable and Mushroom Stir-fry
with lightly Curried Carrot-Coconut Infusion 36.00
☛ *Benton Lane Estate Pinot Noir, Willamette '07 13.00* ☛

Oak-grilled Maine Diver Scallops
Forest Mushrooms, Mascarpone, and Pecorino-laced
Risotto di Carnarolli, with Truffle-Basil infused Oil 34.00
☛ *Fisher Vineyards Chardonnay, Sonoma '06 17.00* ☛

Our Signature Flying Fish Café "Potato-wrapped Red Snapper"
Leek Fondue with a Veal Glace, Red Wine,
and Cassis Butter Reduction 36.00
☛ *Coldstream Hills, Pinot Noir Yarra Valley '07 11.00* ☛

Spring Artichoke, Ricotta and Midnight Moon Chevre Ravioli
Root Spinach, Royal Trumpet Mushrooms, Artichokes,
Porcini-Vanilla Cognac Crema, and Amaretti Crumbs 30.00
☛ *Flying Fish Merlot, Washington '07 9.00* ☛

**Wattleseed, Porcini and Pepperberry-scented
Angus Beef Short Rib "Osso Bucco"**
Mustard Seed Spätzle, Bacon-laced Rhapsody, and Roasted Fennel,
with Port Wine, Veal Glace and Mustard Seed Reduction,
and Horseradish-Citrus Gremolata 40.00
☛ *Tiara Carmenere, Rapel Valley-Chile '06 11.00* ☛

**Our Signature Flying Fish Café
"Char-crusted Certified Black Angus New York Strip Steak"**
Roasted Fingerling Potatoes, Root Vegetables, and
Haricot Vert, with Classic Sauce Foyot 42.00
☛ *Las Rocas, Gamacha, Viñas Viejas,
San Alejandro '06 11.00* ☛

Seasonal Sides

°Truffle and Herb-laced Idaho Fries
with Roasted Garlic Truffle Aioli 8.00

°Grilled Spring Vegetables 7.00

°Creamy Risotto di Carnarolli 9.00

°Fines Herb-roasted Mushrooms 8.00

°Grilled Spring Crop Asparagus,
with Sauce Foyot 9.00

°Garlic and Lemon-scented Rhapsody 7.00

*"Food without wine is a corpse; wine without food is a ghost;
united and well-matched, they are as body and soul, living partners." ...Andre Simon*

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 6 or more.