



Appetizer

Roasted Winter Squash Soup

Baby Acorn Squash Bowl
Grilled Ciabatta Crostini
\$ 9

Pretzel Crusted Jumbo Lump Crab Cake

Heirloom Beet Carpaccio, Red Watercress,
Pommery Mustard Sauce
\$14

*Riesling, Bay Mist, J. Lohr,
Monterey, 2007
Add \$8*

Entrée

Grass-Fed Filet Mignon

Dauphinois Potatoes, Ragout of Porcini Mushroom
and Haricot Verts, Hudson Valley Foie Gras Jus
\$33

*Shiraz, Tintarra,
McLaren Vale, Australia, 2006
Add \$12*

Florida Red Snapper

Citrus-Soy Glazed, Bamboo Jade Rice
Stir Fry of Baby Bok Choy and Snap Peas
Yuzu Gelee
\$28

*Sauvignon Blanc, Omaka
New Zealand, 2008
Add \$10*

Dessert

Gingerbread Crème Brulee

Hazelnut Petit Fours
\$9

*Taylor Fladgate 10 Year Tawny Port
Add \$ 9*

\$ 54.95 per Person
Tax & Gratuity Not Included
(Served in addition to the regular a la carte menu)