

2013-2014 Winter Syzygy Starter Menu

Pan Seared Foie Gras

Chocolate Brioche French Toast, Persimmon Compote 22

Maine Lobster 'Caesar'

Petite Romaine, Poached Egg, Buttermilk Dressing, Spanish White Anchovy 22

Prime Beef Tartare

Free Range Egg Yolk, Shisho & Pickled Vegetable Salad, Togarashi, Kecap Manis, Pappadum 20

Rock Shrimp Risotto

Acquarello Rice, Reggiano, Mascarpone, Lemon, Dill 18

Petite Local Greens

Blueberry Vinaigrette, Smoked Muscovy Duck Breast, Shaved Cocoa Cardona, Candied Macadamias
14

Lobster & Fennel Chowder

Local Root Vegetables, Smoked Spanish Paprika, Palacios Chorizo 14

A Tasting of Caviar- Beluga & Ossetra

Traditional Accompaniments Market Price

Market Oysters

Classic Cocktail, Mignonette, Meyer Lemon \$3 per Oyster