

Today's Menu

Chef's 7 Course Tasting

"We cook seasonally, source locally and organically as much as possible"

- Chef Mark Grosz

Last Update: 8-12-15

Plats Froid

New Zealand Venison Pate

Hazelnuts Parsley -Peach Salad Blueberry Gelee Poilane Toast 17

Wild Maine Day Boat Scallop Sashimi

Watercress Yuzu Favas Cape gooseberry 20

Israeli Prime Osetra Caviar

1oz. w/Traditional Garnishes 88

Chilled Massachusetts Puffer's Petite Oysters (6)

Jalapeno-Red Onion Salsa Seaweed Salad 20 OR Rainbow Trout Caviar Lemon Creme Fraiche 23

Chicken Liver Mousse

"Pickles" Madeira Gelee Quail Egg Manchego Poilane Toast & Brioche Toast 15

Lightly Smoked Salmon

Radishes Cucumber Horseradish Creme Fraiche Casa Nostra Toast 16

Plats Chaud

Wild Maine Day Boat Scallops

Cilantro White Boy Kimchi Lobster-Soy Broth 20 / 40

Roasted Massachusetts Puffer's Petite Oysters (6)

Leeks Elote Saffron 20

Hudson Valley Foie Gras

Blueberry-Peach Chutney Caramelized Peach 24
2010 Chateau Haut Sarthes Haut-Montravel 15

Butternut Squash Ravioli

Fennel Prosciutto Crispy Sage Walnuts 15

Salades et Potage

Prosciutto Almonds

Red Onion Mango Fennel Manchego 16

Wild Maine Lobster & Bufala Mozzarella Belgian Endive

Caviar Avocado 22

Calamari Shrimp

Daikon Radish Candied Lemon & Ginger Sake 15

Golden Beets Warm Goat Cheese

Pecans Belgian Endive Red Watercress 15

Michigan Corn Soup

Maine Lobster Orange Cauliflower Chanterelles Brunoise 16

Wild Delaware Skate

Orange Cauliflower Sea Beans Fennel Porto 38

Wild Alaskan King Salmon

Local Beans Elote Butternut Squash Turmeric Poblano 44

Organic Spanish Turbot

Chanterelles Lomongrass Sea Beans 25yr. old Modena Baalsamic 48

Bouillabaisse Oceanique Saffron Aioli

Lobster Turbot Skate Salmon Shrimp Scallop Mussels Squid 42

Wild Maine Lobster

Golden Beets Sea Beans Basil Potato Yuzu-Saffron 46

Prime Nebraska Filet Mignon of Beef

Local Beans Yukon Golds Chanterelles 49

Indiana Quail Foie Gras

Spaetzle Belgian Endive Pineapple Jam Fig 45

Eggplant Heirloom Carrots Sea Beans

Chanterelles Orange Cauliflower Leek-Basil Broth 24

Patisserie

Seasonal Fruit Plate w/Litchi Sorbet

Pineapple Raspberry Cape Gooseberry Apple Dragonfruit Blackberry

Day & Night Cake

Layers of Chocolate Mousse, Whipped Cream Chantilly, Chocolate Cake w/Chocolate Ice Cream

Napolean

Three Tiers of Puff Pastry filled w/Vanilla Mousseline & Berries Valhrona Chocolate Sauce

Warm Three Nut Tarte

Hazelnuts, Walnuts, Pecans & Coconut w/Lemon Balm Ice Cream

Valhrona Chocolate-Caramel Pot de Creme

Creamy Chocolate Custard Candied Hazelnuts

Warm Michigan Blueberry Tarte

Vanilla Ice Cream

Paco Jet Ice Cream & Sorbet

Ice Creams: Valhrona Chocolate Tahitian Vanilla, Bay Leaf Caramel

Sorbets: Litchi, Citrus-Sorrel Pineapple-Berry Passion Fruit

**"Fish to taste right, must swim three times: in water, in butter, and in wine"
- Polish proverb**

Please, no separate checks - only three forms of payment per table - Turn cellular phones off or to vibrate

*Do not be disappointed if a fish is not available; we maintain the highest level of freshness for our guests by cooking seasonally, sourcing locally & organically as much as possible

18% gratuity added to parties of 5 or more