



## Fixed Price Dinner

**Cold Appetizers.** \* A carte blanche selection from our hors d'oeuvre trolley.\*\*

**Second Courses.** A choice of soup, pasta or hot appetizer of the day.

**Salads.** Please choose one of the following.

Organic Arugula Salad with Honeycrisp Apples, Parsnips & Honey-Mascarpone Dressing

Organic Frog Holler Greens with Lime Panna Cotta, Cranberries, Candied Black Sesame & Yuzu Vinaigrette

**Sorbet.** Our own house-made Sorbet served as a refreshing interlude

**Main Courses.** Including appropriate accompaniments.

Miso Glazed Sablefish with Jasmine Rice, Foraged Local Mushrooms, Wasabi Caviar

And Ginger Beurre Blanc ..... \$84

Grilled Swordfish with Spiced Rock Shrimp, Sweet Potato, Arugula & Almond-Garlic Butter ..... \$79

Roast Whole Maine Lobster with Savory Tarragon Frittelle, Citrus Braised Fennel and

Sauce Américaine, or Simply with Drawn Butter..... \$89

Copper Cataplana of Maine Lobster Tail, Blue Hill Bay Mussels, Pt. Judith Calamari,

Chorizo Sausage, San Marzano Tomatoes and Portuguese Pepper Sauce ..... \$85

Curried Rabbit Loin with Sugar Snap Peas, Coconut Foam & Jasmine Rice ..... \$78

Global Quinoa Cakes with Garden Vegetables, Garlic Tomatoes, Lime Aioli & Herb Sauce ..... \$75

Add Sautéed Gulf Shrimp... \$10 additional

Chinese-Oven Honey-Glazed Crisp-Roasted Duck with Braised Cabbage, Pancetta, House-Made

Spätzle & Michigan Apple Cider-Brandy Sauce..... \$82

Butcher's Butter: Sliced Cast Iron-Seared Ribeye Cap\* with Mushroom-Leek Compote, Whipped

Potatoes & Shallot Cream, or Simply with Maître d'Hôtel Butter..... \$90

Substitute Black Angus Filet Mignon\* ..... \$95

Sautéed Veal Medallions\* with Chèvre Whipped Potatoes, Caramelized Cauliflower,

Marcona Almonds, Golden Raisins & Loire Wine Sauce ..... \$97

Rack of Lamb Genghis Khan\* with Dauphinoise Potatoes & Glazed Carrots 3 bone ..... \$92

Additional bones, each..... \$13

**Classic Cuisine Special-of-the-day**

Tuesday – Roast Prime Beef Rib\* & Yorkshire Pudding ..... \$97

Wednesday – Florida Stone Crab Claws served cold with mustard sauce or  
warm with drawn butter..... \$98

Thursday – Dover Sole, Chef's Preparation of-the-day ..... \$95

French Lobster Bisque also available as a Second Course

Friday – Lobster Thermidor Café de Paris ..... \$97

*All specials are higher in price. Your waitperson will be pleased to inform you of their price.*

*All of the above courses are included in the fixed price dinner charge set forth after the main course chosen.*

*Beverages, dessert, tax and gratuity are not included. The suggested minimum gratuity for parties of five or more is 20%.*

*Portion sizes are selected as generous for most guests. If you wish more of any course, it will be provided at no extra charge, if timely and practical (except Rack of Lamb, Stone Crab Claws & Specials, for which there is a charge).*

## À La Carte

**Caviar.** Fresh Russian Ossetra Caviar\* with Crème Fraîche & Brioche ..... \$95

**Foie Gras.** Cast Iron Seared Fresh Foie Gras\* with Toasted Brioche ..... \$34

**Dessert.** Carte blanche selection of sweets and fresh fruit from the dessert trolley..... \$10

Fresh Fruit of the Day ..... \$8 House-Made Vanilla Bean Ice Cream ..... \$7

Salzburger Nockerl Austrian Soufflé for two or more by pre-order, per person ..... \$15

**Tea.** Earl Grey, Darjeeling, Green, White, Herbal Tea or Iced Tea..... \$5.00

**Coffee.** Café Filter, Decaffeinated Blend or Colombian Coffee ..... \$5.00

Espresso ..... \$5.50 each cup Cappuccino ..... \$6.00 each cup

*Dinner may be ordered à la carte at a minimum charge for food service for each person of \$65. Cell phones are permitted on the patio and in the lobby only. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*Oysters and Caviar are served raw.*

General Manager  
Adrian Lark

Proprietors  
Jim & Mary Lark



Chef de Cuisine  
John Somerville

Sous Chef  
Matthew Wren

Pastry Chef  
Vadim Orman

