



Four Course Prix- Fixe Menu 69 + per person Chef's Wine Collection 32

 **Appetizers:**
(Select One)

Oysters Three Ways

Rockefeller, Blue Crab & Champagne

Wine Selection: La Crema Sauvignon Blanc, Sonoma

Escargot Poulbot

Sautéed Shallots, Fine Cognac Crème & Toasted Baguette

Wine Selection: Belle Glos Chardonnay,

Glisir Holt

Braised Short Ribs

Wild Mushroom Ravioli & Pinot Noir Demi

Wine Selection: - Elouan Pinot Noir, Oregon

Jumbo Shrimp Parfait

Hass Avocado Mousse & Rosy Cocktail Sauce

Wine Selection: La Crema Rose of Pinot Noir

 **Entrees:**
(Select One)

Dry Aged Ribeye "Sous-Vide"

Pommes Duchesse, Bacon

Wrapped Haricot & Foie Gras Demi

Wine Selection: Silver Palm Cabernet Sauvignon

Maine Lobster Tail (add 19)

Seared Dayboat Scallops (add 12)

Sautéed Jumbo Shrimp (add 9)

Pistachio Dusted Lamb Chops

Roasted Fingerling Potatoes, Baby

Spinach & Blackberry Demi

Wine Selection: Chateau Magnol, Haut-Medoc

Pan-seared Dayboat Scallops

Sundried Tomato Risotto, Spring

Peas & Vodka Sauce

Wine Selection: La Crema Sauvignon Blanc, Sonoma

Seafood Stuffed Maine Lobster

(Limited Order Add 19)

Lobster Risotto, Grilled Asparagus &

Americaine Sauce

Wine Selection: Belle Glos Chardonnay, Glisir Holt

 **Dessert for Two:**

Heart Shape Chocolate & Raspberry Mousse

Espresso Crème Anglaise

Wine Selection: Veuve de Vernay Brut Sparkling, France

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk.