

## SEATED DINNER MENU

SUMMER 2011 (JULY, AUGUST, SEPTEMBER)

### FIRST COURSE

#### **Heirloom Tomatoes**

Local Heirloom Tomatoes, Capriole Farms Goat Cheese,  
Pickled Red Onion and Basil Pesto

#### **Lobster Tortelli**

North Atlantic Lobster, Handmade Pasta, Melted Leeks  
and Shallot-Tarragon Beurre Fondue

#### **Beef Carpaccio**

Niman Ranch Beef Tenderloin, Smoked Tomatoes,  
Sweet Pepper Slaw and Shaved 1 Year Manchego

#### **Tuna Tartare**

#1 Grade Yellowfin Tuna, Tomato-Onion Relish,  
Avocado and Horseradish-Dijon Vinaigrette

#### **Scallop "Grenobloise"**

U-10 Georges Bank Scallops, Brown Butter,  
Capers, Lemon and Potato Puree

#### **Sweet Corn Vichyssoise**

Local Yellow Corn, Fingerling Potatoes,  
Buttermilk and Chives

#### **Summer Lettuces**

Market Lettuces, Tomatoes, Garlic Croutons  
and Shallot-Champagne Vinaigrette

#### **Duck & Foie Gras Terrine**

Hudson Valley Foie Gras, Maple Leaf Farms Duck,  
Fig Preserves and Aged Fig Balsamic

## SEATED DINNER MENU

SUMMER 2011 (JULY, AUGUST, SEPTEMBER)

### MAIN COURSE

#### **American Red Snapper**

Chesapeake Blue Crab & Heirloom Tomato "Napoleon"  
and Sesame-Balsamic Vinaigrette

#### **Teriyaki of Tuna & Salmon**

Yellowfin Tuna, Alaskan Salmon, Fingerling Potatoes,  
Oyster Mushrooms and Sea Beans

#### **Double-Cut Lamb Chops**

Viking Lamb Loin Chops, Grilled Portabellas  
and Sweet Corn Succotash

#### **Pan Roasted Halibut**

Alaskan Halibut, Baby Spinach, Avocado  
and Lobster Gazpacho

#### **Vitello Tonnato**

Humanely Raised Veal, Lemon, Capers,  
Poached Tuna Sauce and Cherry Tomato Salad

#### **Pistachio Crusted Scallops**

Georges Bank Scallops, Local Yellow Corn,  
Chanterelles, Swiss Chard and Pickled Beet Nage

#### **Roasted Half Chicken**

Locally Grown Organic Chicken, Aromatic Baby Vegetables,  
Potato Puree and Herb-Dijon Jus

#### **One-Side Seared Beef**

Fischer's Farm Beef Tenderloin, Garlic "Fries",  
Savoy Cabbage Hash and Stilton Cream

## SEATED DINNER MENU

SUMMER 2011 (JULY, AUGUST, SEPTEMBER)

### MAIN COURSE (CONTINUED)

#### **Handmade Fettucine**

Goose's Applewood Smoked Bacon, Local Yellow Corn, Basil  
and Gorgonzola Cream Sauce

#### **Seared Alaskan Salmon**

Potato-Chive Pancake, Roasted Market Beets  
and Caviar Beurre Blanc

### DESSERT

#### **Tart Tatin**

Local Orchard Peaches, Black Mission Figs,  
Shagbark Syrup and Robiola Bosina

#### **Semifreddo**

Dark Chocolate Mousse, Caramel Mousse,  
Grand Marnier and Blueberry Anglaise

#### **Watermelon Soup**

Blackberry Sorbet, Clover Honey, Lavender  
and Vanilla Cotton Candy

#### **Deep-Fried Brownie**

Ghiradelli Bittersweet Chocolate, Cream Cheese  
and Apricot Dipping Sauce

**\$60 per guest**

*Additional courses may be added and are priced accordingly.  
Add a 5-cheese tasting course for an additional \$12 per guest.*