

# CHEFS TABLE

SEAFOOD	MEAT
<p>Smoked Salmon Oscar asparagus &amp; hollandaise, blue crab</p> <p>Lobster Coussinet <i>crème fraiche &amp; crab</i></p> <p>Spanish Octopus with chickpea &amp; romesco</p> <p>Blue Crab &amp; Salsify vermouth cream &amp; brioche</p> <p>Seabass Yuzu lemongrass emulsion crab maki</p> <p>Halibut roasted asparagus, fall mushroom, red wine butter sauce</p> <p>Sesame Tuna spicy seaweed salad &amp; flying fish roe</p> <p>Herb Crepe spinach &amp; crab, citrus beurre blanc</p> <p>Diver Scallops</p>	<p>Elk Medallions braised red cabbage &amp; grilled polenta, woodland mushrooms</p> <p>Culver Duck warm goat cheese medallion, fall fruit chutney</p> <p>Braised Beef Short Rib roasted root vegetable, burgundy wine sauce, horseradish gremolata</p> <p>Veal Tenderloin Medallion parmesan &amp; white truffle gnocchi</p> <p>Dry Aged Prime Striploin carrot &amp; parsnip puree, cipollini onion</p> <p>Nut-Crusted New Zealand Lamb Chop spinach &amp; lemon confit</p> <p>Beef Tournedos bone marrow herb crust, roasted shallot sauce</p> <p>Roasted Foie Gras Stuffed Quail butternut squash &amp; black truffle risotto</p>
<h2>VEGETARIAN</h2>	
<p>Crisp Squash Blossom ricotta &amp; parmesan, genovese basil pesto</p>	<p>Toasted Brioche woodland mushroom &amp; madeira truffle cream</p>
<h2>DETAILS</h2>	
<p style="text-align: center;">maximum party of 6, minimum party of 2 rental fee: \$50 per person</p> <p>6 courses \$150 per person   with wine pairing \$260 per person amuse   seafood   meat   seafood   seasonal dessert   mignardise all diners must select the same menu (unless allergy restricted)</p> <p style="text-align: center;"><i>personalized tasting menu available upon request</i></p>	