

MAY 6. 7 MENU_{a+b, etc.}

HORS D'OEUVRES

CRABE FRIT | \$24

fried soft shell crab, crispy cornmeal blini, hollandaise sauce, bacon, green tomato relish

BRIE AU PROSCIUTTO | \$20

prosciutto wrapped brie, blackberry gastrique, mini crostinis, honey drizzle

PLATS PRINCIPAUX

each entree is served with a lobster roll salad: butter lettuce, new england lobster, pickled celery, chive mayonnaise dressing, brioche croutons

FILET MIGNON | \$50

sous vide and grilled filet mignon served with vin rouge sauce, white cheddar-pancetta hasselback potato and spring succotash

MÉROU MEUNIÈRE | \$47

seared gulf grouper served with lemon butter sauce, chimichurri basmati rice and avocado pico de gallo

CONFIT DE LAPIN | \$37

rabbit confit served with mediterranean cous cous, tomato-artichoke relish and lemon-mint vinaigrette

DESSERT

FRAISE BANANE CREME BRULEE | \$14

strawberry-banana caramelized custard served with pound cake croutons

