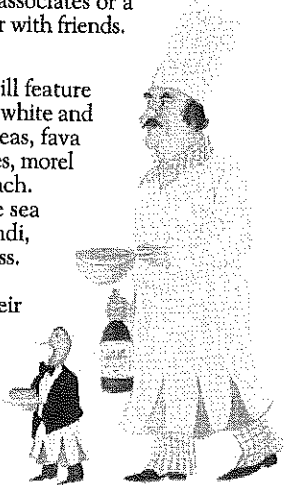


Chef John D'Amico's Signature Dinner

Our Signature Dinner is available every day. This menu does not need total table participation and gives you an opportunity to experience a multi-course dinner. The menu changes monthly and features the most seasonally fresh food items available in the marketplace and Chef John D'Amico's latest creations. The menu may also be paired with wine to create your own small wine dinner. This is a great way to entertain business associates or a great excuse to get together with friends.

Our spring Chef's menu will feature wonderful produce such as white and green asparagus, English peas, fava beans, spring root vegetables, morel mushrooms and field spinach. From the ocean we feature sea scallops, halibut, barramundi, grouper and wild striped bass. Farm-raised spring rabbit, lamb and duck also find their way on this menu.

A sample menu is shown on the right:



Amuse Bouche *Seasonal Amuse Bouche*

Citrus-Cured Atlantic Salmon Timbale, Caviar Crème Fraîche
A smoked fruit wood Atlantic salmon timbale, filled with a citrus-cured salmon with cucumbers, Clementine oranges, served with a crème fraîche and caviar sauce.

Seared Chilean Sea Bass Filet, Lobster Broth
Chilean sea bass topped with a lobster herb crust, served over braised fennel finished with a lobster brandy cream broth.

Spring Sorbet

Tournedo of Beef, Duck Confit
Tournedo of beef served on a bed of stewed lentils, topped with Duck Confit with a Tawny Port wine sauce.

Fromage du Jour
Imported French cheeses du jour, with dates, membrillo, almond/fig cake and fruit bread.
Supplemental Charge \$10.95

Gâteau Chocolat Moulleux, Madagascar French Vanilla Bean Ice Cream
Warm chocolate cake with Madagascar French vanilla bean ice cream, served with caramel sauce, garnished with seasonal berries and mint.

We offer a \$30.00 per person supplemental charge for a 4oz. pour of matching wines per course.

\$65.95 per person Tax & Gratuity not included