

1500 OCEAN

SUMMER
- 2018 -

MENU #1

3 COURSE · \$87
SOMMELIER SELECTION
AVAILABLE \$140

FOR PARTIES LARGER THAN 30,
PLEASE PRE-SELECT ONE OPTION
FOR THE FIRST AND THIRD COURSE
PRIOR TO YOUR RESERVATION

FIRST CHOICE OF

GARDEN OF ELLIPSIS
spring greens, edible flowers, xérés vinaigrette

CHILLED RED BEET-HIBISCUS SOUP
smoked salmon roulade, goat cheese, arugula sorbet

SECOND CHOICE OF

ORANGE GLAZED ICELAND SALMON
forbidden black rice, smoked salmon consommé

SZECHUAN PEPPER DUCK BREAST
white polenta, rapini, cipollini onions, fresh cherry gastrique

HAY SMOKED KING BEEF FILET
compressed confit potato, spring onions, burgundy sauce

DESSERT CHOICE OF

ROSE-MADAGASCAR VANILLA CRÈME BRÛLÉE
del garden rose petals, fresh berries

CHOCOLATE DECADENCE
crunchy praline, light semi sweet chocolate + sorbet, 23K gold

all items subject to seasonal change

MENU #2

4 COURSE · \$97
SOMMELIER SELECTION
AVAILABLE · \$170

FOR PARTIES LARGER THAN 30,
PLEASE PRE-SELECT ONE OPTION
FOR THE FIRST AND THIRD COURSE
PRIOR TO YOUR RESERVATION

FIRST

GARDEN OF ELLIPSIS
spring greens, edible flowers, xèrés vinaigrette

SECOND

CHILLED RED BEET-HIBISCUS SOUP
smoked salmon roulade, goat cheese, arugula sorbet

MAIN

CHOICE OF

ORANGE GLAZED ICELAND SALMON
forbidden black rice, smoked salmon consommé

MAINE SCALLOP
clams, chorizo, tarbais beans, confit pepper-saffron coulis

DOMESTIC RACK OF LAMB
scallions, elephant garlic, garbanzo frite, basil-zucchini mousse

HAY SMOKED KING BEEF FILET
compressed confit potato, spring onions, burgundy sauce

DESSERT

CHOICE OF

ROSE-MADAGASCAR VANILLA CRÈME BRÛLÉE
del garden rose petals, fresh berries

CHOCOLATE DECADENCE
crunchy praline, light semi sweet chocolate + sorbet, 23K gold

all items subject to seasonal change

MENU #3
5 COURSE · \$107
SOMMELIER SELECTION
AVAILABLE · \$170

FIRST

CHILLED RED BEET-HIBISCUS SOUP
smoked salmon roulade, goat cheese, arugula sorbet

SECOND

TOWN DOCK CALAMARI STEAK
squid ink risotto, piquillo pepper relish

THIRD

LACQUERED WHITE SEABASS
confit tomato cluster, artichokes, fingerling potatoes, basil broth

FOURTH

CHOICE OF

HAY SMOKED KING BEEF FILET
compressed confit potato, spring onions, burgundy sauce

ORANGE GLAZED ICELAND SALMON
forbidden black rice, smoked salmon consommé

FIFTH

CHOCOLATE DECADENCE
crunchy praline, light semi sweet chocolate + sorbet, 23K gold

all items subject to seasonal change

TRAY PASSED HORS D'OEUVRES SELECTIONS

IN A SHOT GLASS EACH

SWEET PEA SOUP fresh mint, crispy prosciutto 5

POACHED SHRIMP sweet corn, vanilla 7

MELON GAZPACHO infused lemon verbena 6

MARYLAND CRAB SOUP orange-carrot puree, tarragon 8

LOCAL RED BEET SOUP aged goat cheese, chive oil 6

IN A SPOON EACH

POACHED SHELLFISH tomato water aspic, avocado cream, herbs 8

LOBSTER MEDALLION ginger consommé, cauliflower mousse 10

KING BEEF TARTARE potato gaufrette, mustard aioli 9

HALIBUT CRUDO fines herbes, yuzu vinaigrette 9

AHI TUNA + OYSTER TARTARE curry-cucumber, dill aspic 10

ON A BOARD EACH

SEARED SCALLOPS porcini mushrooms 10

GRILLED LAMB LOLLIPOP asian lacquer, green onions 12

SEARED FOIE GRAS caramelized seasonal fruit, brioche 14

BLINI WITH SMOKED SALMON crème fraiche, caviar, dill 10

SPRING MIX blue cheese, pear, sauterne aspic, endive 9

all items subject to seasonal change