

1500 OCEAN

FALL  
- 2018 -

## MENU #1

3 COURSE · \$85

SOMMELIER SELECTION

AVAILABLE \$140

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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, xèrés vinaigrette

CHILLED ANDALUSIAN GAZPACHO  
heirloom tomato aspic, goat cheese crumble, arugula sorbet

## SECOND CHOICE OF

ORANGE GLAZED ICELAND SALMON  
forbidden black rice, smoked salmon consommé

SZECHUAN PEPPER DUCK BREAST  
white polenta, rapini, cipollini onions, elderflower honey duck gastrique

HAY SMOKED KING BEEF FILET  
compressed confit potato, cipollini onion, brussels sprouts, green peppercorn sauce

## DESSERT CHOICE OF

ELDERFLOWER CRÈME BRÛLÉE  
garden berries, strawberry consommé

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

all items subject to seasonal change

## MENU #2

3 COURSE · \$95

SOMMELIER SELECTION

AVAILABLE · \$170

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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 ANDALUSIAN GAZPACHO  
heirloom tomato aspic, goat cheese crumble, 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, cipollini onion, brussels sprouts, green peppercorn sauce

## DESSERT

CHOICE OF

ELDERFLOWER CRÈME BRÛLÉE  
garden berries, strawberry consommé

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

all items subject to seasonal change

MENU #3  
5 COURSE · \$105  
SOMMELIER SELECTION  
AVAILABLE · \$170

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## FIRST

CHILLED ANDALUSIAN GAZPACHO  
heirloom tomato aspic, goat cheese crumble, arugula sorbet

## SECOND

TOWN DOCK CALAMARI STEAK  
squid ink risotto, confit piquillo pepper

## THIRD

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

## FOURTH

HAY SMOKED KING BEEF FILET  
compressed confit potato, cipollini onion, brussels sprouts, green peppercorn sauce

## 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 fraîche, caviar, dill 10

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

\*all items subject to seasonal change\*