

1500 OCEAN

FALL  
- 2017 -

MENU #1  
3 COURSE · \$85  
WINE PAIRING \$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 EDEN FARMS FALL GREENS  
shaved root vegetables, del garden herbs, sherry vinaigrette

WEISER FARMS ROASTED BUTTERNUT SQUASH SOUP  
green cardamom-foie gras flan, toasted almonds

SECOND  
CHOICE OF

SESAME CRUSTED ICELAND SALMON  
daikon radish + italian parsley risotto, crispy iberico

PAN ROASTED MUSCOVY DUCK BREAST  
honey braised endive, local farmer carrots, polenta, orange gastrique

GRILLED LOCAL NATURAL BEEF FILET  
horseradish potato puree, chino farms root vegetables, bordelaise sauce

DESSERT  
CHOICE OF

ROSE MADAGASCAR VANILLA CRÈME BRÛLÉE  
del garden rose petals, caramelized plum

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

all items subject to seasonal change

## MENU #2

4 COURSE · \$95  
WINE PAIRING \$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 EDEN FARMS FALL GREENS  
shaved root vegetables, del garden herbs, sherry vinaigrette

## SECOND

WEISER FARMS ROASTED BUTTERNUT SQUASH SOUP  
green cardamom-foie gras flan, toasted almonds

## MAIN

CHOICE OF

SESAME CRUSTED ICELAND SALMON  
daikon radish + italian parsley risotto, crispy iberico

DAY BOAT SCALLOP  
parsnip-truffle puree, turnip glaces, truffle caviar sauce

SUPERIOR FARMS BABY RACK OF LAMB  
potato mille feuille, maitake mushrooms, rudy radishes, rosemary-garlic jus

GRILLED LOCAL NATURAL BEEF FILET  
horseradish potato puree, chino farms root vegetables, bordelaise sauce

## DESSERT

CHOICE OF

ROSE MADAGASCAR VANILLA CRÈME BRÛLÉE  
del garden rose petals, caramelized plum

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

all items subject to seasonal change

MENU #3  
5 COURSE · \$105  
WINE PAIRING \$170

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## FIRST

BE WISE FARMS BABY BEETS  
soil, crottin de campcol, watercress, red beet ice cream

## SECOND

WEISER FARMS ROASTED BUTTERNUT SQUASH SOUP  
green cardamom-foie gras flan, toasted almonds

## THIRD

LACQUERED STRIPED SEABASS  
orange blossom mousse, candied carrots, saffron emulsion

## FOURTH

GRILLED LOCAL NATURAL BEEF FILET  
horseradish potato puree, chino farms root vegetables, bordelaise 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 PER DOZEN

**SWEET PEA SOUP** fresh mint, crispy prosciutto 55

**POACHED SHRIMP** sweet corn, vanilla 65

**MELON GAZPACHO** infused lemon verbena 55

**MARYLAND CRAB SOUP** orange-carrot puree, tarragon 75

**LOCAL RED BEET SOUP** aged goat cheese, chive oil 65

### IN A SPOON PER DOZEN

**POACHED SHELLFISH** tomato water aspic, avocado cream, herbs 75

**LOBSTER MEDALLION** ginger consommé, cauliflower mousse 95

**KING BEEF TARTARE** potato gaufrette, mustard aioli 95

**HALIBUT CRUDO** fines herbes, yuzu vinaigrette 95

**AHI TUNA + OYSTER TARTARE** curry-cucumber, dill aspic 95

### ON A BOARD PER DOZEN

**SEARED SCALLOPS** porcini mushrooms 85

**GRILLED LAMB LOLLIPOP** asian lacquer, green onions 115

**SEARED FOIE GRAS** caramelized seasonal fruit, brioche 125

**BLINI WITH SMOKED SALMON** crème fraiche, caviar, dill 115

**AUTUMN MIX** blue cheese, pear, sauterne aspic, endive 85

\*all items subject to seasonal change\*