



**\$89**

**DOUBLE DECKER**

Oysters, Little Neck Clams, Jumbo Shrimp, Mussels  
Alaskan King Crab Legs, Sea Bass Ceviche, Lobster

**APPETIZER**

Choice of:

**JUMBO SHRIMP COCKTAIL "TWO WAYS"**

Tomatoes, Horseradish Salad

**MESCLUN GREENS**

Fine Herbs, White Balsamic Vinaigrette

**CAESAR SALAD**

Lemon Confit, White Anchovies and Parmesan

**HORSERADISH CRUSTED CRAB CAKE**

Snow Pea Shoots and Mustard-Seed Vinaigrette

**ENTREE**

Choice of:

**YELLOWFIN TUNA WRAPPED WITH CURED SALAMI**

Quince, Green Lentils, Australian Pumpkin Seed Oil

**CHILI-CINNAMON GLAZED CHILEAN SEA BASS**

Potato Wrapped Shrimp, Baby Bok Choy,  
Miso-Lemongrass Nage

**BRAISED BEEF SHORT-RIBS**

Celery Root, Crispy Fried Leeks

**"SOUS VIDE" LEG OF LAMB**

Roasted Garlic, Roasted Squash, Cumin Raisin Jus

**DESSERT**

Choice of:

**WARM VALRHONA CHOCOLATE BRIOCHE PUDDING**

Tahitian Vanilla Ice Cream, Macerated Raspberries

**BANANA CREAM PIE**

Vanilla Pastry Cream, Fresh Bananas, Ginger Snap Crust,  
Vanilla Chantilly, Chocolate Shavings

Executive Chef Thomas Ciszak