



Friday, June 5, 2015

Soup Du Jour

LOBSTER BISQUE

Butter Poached Lobster | Lemon | 12



Appetizer

ISLAND CREEK OYSTERS

Freshly Grated Horseradish |
Green Apple Relish |
Mustard Seeds | 18



Main Course

DUET OF SOFT SHELL CRABS

Corn Nage | Frisée |
Champagne Vinaigrette | Bacon Lardons |
Fingerlings | Roasted Tomatoes | Truffles |
38

“SURF & TURF”

Char Grilled Black Angus Filet Mignon |
Lobster “Filet” | Sauce Béarnaise |
Roasted Asparagus |
English Pea Risotto | 68



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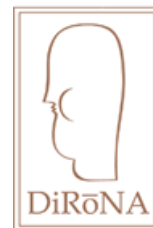
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Four Course June Tasting Menu

MONTAUK TUNA TARTARE

Scallion | Yuzu | Mirin | Ginger |
Sambal | Creamy Croquette |

Riesling, Kabinett von Kesselstaat 2011

PAN SEARED MAINE SCALLOP

Crispy Jasmine Rice | Curried Coconut Milk |
Marsanne, Domaine Remizières; Rhone 2012

ROASTED COLORADO LAMB

Black Garlic Truffle Purée | Fava Beans | Roasted
New Potatoes | Sauce Bordelaise |
*Grenache, Domaine La Tour Vieille,
Collioure 2012*

**KENTUCKY BOURBON
NUT TARTLET**

Crème Anglaise | Whipped Cream |
Sauternes, Chateau Laribotte 2010

MIGNARDISES

Four Course June Tasting Menu, \$64
Tailored Wine Selections, \$32

Traditional Indonesian Rijsttafel

DUET OF CHICKEN SATÉ & LUMPIA

Peanut Sauce | Pickled Carrots & Daikon Radish
Riesling, Kabinett von Kesselstaat 2011

TAMARIND LOBSTER CURRY SOUP

Lobster Mousseline |
Lampung | Red Ribbon Sorrel |

“GADO GADO”

Asian Vegetables | Tofu | Hard-Boiled Egg
Tomato | Shrimp Crisp | Peanut Dressing
Grüner Veltliner, Birgit Eichinger, Kamptal 2012

TASTING PLATE

Babi Kecap (Pork Tenderloin),
Daging Rendang (Braised Short Ribs),
Bakmi Goreng (Stir Fry Noodles) Nasi (rice) |
Krupuk (shrimp chips)
Acar (pickled vegetables) | Sambal
*Grenache, Domaine La Tour Vieille,
Collioure 2012*

INDONESIAN BANANAS FOSTER

Pandan | Tropical Liqueurs | Palm Sugar | Vanilla
Ice Cream | Mille Feuille |
Late Harvest Tannat, “Alcyone”, Uruguay nv

MIGNARDISES

Five Course Rijsttafel, \$64
Tailored Wine Selections, \$32

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