

amuse

RESTAURANT

Choice of First Course

Roasted Cauliflower Bisque
fennel pollen

Local Greens Salad
pansy goat cheese | radish | shallot vinaigrette

Chicken Liver Pate
crostini | onion | cornichons | mustard

Mussels
smoked sausage | wine | butter & parsley

Curry Fried Oysters
cucumber mint raita | pickled veggies

Choice of Entrée

Jumbo Lump Crab Cakes
celery root & sweet potato hash | smoked tomato sauce | apple horseradish slaw

Coq au Vin
local mushrooms | house bacon | cipollini onions | red wine

Grilled Ratatouille
creamed spinach | potato nest

Braised Lamb Shank
white beans | rapini | gremolata

Bouillabaisse
scallops | fish | mussels | rouille | fennel

Choice of Dessert

Lemon Hibiscus Crème Caramel
fresh berries

Profiteroles
Strawberry ice cream & chocolate ganache

Chocolate Pate
Raspberry sauce

