



Dinner Menu

FIRST COURSE

Organic Baby Field Greens

Spiced pecan, toy box tomato

Choice of honey-dijon vinaigrette, orange-shallot vinaigrette, white balsamic vinaigrette or tarragon buttermilk

Roasted Beet Salad

Watercress, Laura Chenel goat cheese, walnut-sherry vinaigrette

Ondine Caesar

Hearts of romaine, housemade dressing, aged parmesan tuile, sourdough croutons

Grilled Portabella

Baby arugula, roasted peppers, charred onion, poached garlic-pancetta vinaigrette

Frisée and Radicchio Salad

Asian pears, red grapes, spiced pecans, Maytag bleu cheese, orange-shallot vinaigrette

Yuzu-Miso Clam Chowder

Candied bacon, chives

Lobster Bisque

Fresh lobster, lemon crème fraîche, tarragon

Roasted Onion and Bing Cherry Soup

Gruyere cheese crostini

Summer Tomato Gazpacho

Sourdough crostini, olive tapenade

SUPPLEMENTAL COURSE

Citrus Cured Kona Kampachi Tartar

Pickled cucumber, apples, soy-ginger vinaigrette, sesame crisps

Crispy Sweet Tasmanian Crab Cakes

Yuzu aioli, tomato ceviche, baby mizuna

Szechwan Peppercorn Crusted Carpaccio

Arugula salad, St. Agur ice cream, aged balsamic

Butter Poached Maine Lobster

Root vegetable puree, vanilla rum butter, crisped leeks

Pan Seared Foie Gras

Potato latke, bing cherry chutney, port wine-banyuls sauce

ENTRÉES

Grilled Airline Chicken Breast

Shiitake braised greens, roasted fingerling potatoes, soy-truffled brown butter

Grilled King Salmon

Roasted beet risotto, watercress salad, horseradish browned butter

Pan Seared Tasmanian Salmon

Lemon scented couscous, salted almonds, wilted swiss chard, caper-raisin emulsion

Hawaiian Blue King Prawns

Citrus-quinoa salad, mustard greens, applewood smoked bacon, green curry sauce

Pan Seared Halibut

Summer vegetable succotash, tomato confit, corn-lemon grass nectar

Citrus-Sesame Seared Ahi Tuna

Red curry-cauliflower puree, forbidden rice, citrus aioli

Orange Miso Seared Scallops

Lemon-risotto cake, tempura haricot verts, ginger syrup

Pan Seared Peppercorn Crusted Filet Mignon

Shiitake-shallot ragout, truffle whipped potatoes, asparagus gratin

Boar Bacon Wrapped Filet Mignon

Wild mushroom-red wine faro, broccolini, onion compote, sauce foyot

Togarashi Spiced New York Strip Steak

Chinese long beans, tomato ceviche, Szechwan peppercorn-cardamom demi glaze

Grilled Heritage Pork Chop

Apple-onion bread pudding, spicy tamarind sauce, watercress salad

Sun-Dried Tomato-Pesto Crusted Lamb Rack

Toasted couscous, oven-dried tomato, eggplant caviar, red pepper lamb jus

Grilled Rib-eye Steak

Crispy polenta cake, sautéed spinach, bleu cheese butter, port reduction

Grilled Filet Mignon and Seared Foie Gras

Sherry-truffled quinoa, sautéed baby spinach, truffle cream, balsamic reduction

Boar Bacon Wrapped Filet and Grilled Blue King Prawns

Wild mushroom-red wine farro, swiss chard, red wine reduction, lemon butter

Grilled Filet and Butter Poached Lobster

Wild mushroom-cipollini risotto, crisped onions, balsamic-thyme butter

** Menu subject to change based on seasonal availability **