

# Winter Prix Fixe Menu

35

## Lobster Tamarind Salad

*Grapefruit, Roasted Thai Chili Vinaigrette, Bibb Lettuce*  
or

## Chopped Vegetable Salad

*White Balsamic Vinaigrette, Maytag Blue Cheese*  
or

## Lobster Chowder

*Meyer Lemon, Black Olives*

## Crispy Skate Wing

*Seasonal Vegetable Fricassee, Rock Shrimp, Butternut Squash Puree, Grapefruit Beurre Blanc*  
or

## Lobster Potato Gnocchi

*Manila Clams, Mussels, Chorizo, Lobster Saffron Foam*  
(\$10 supplement)  
or

## BoBo Farms Organic Chicken

*Sweet Potato, Braising Greens, Hazelnut, Cranberry, Leek, Apple Cider Jus*

## Spiced Chestnut Cake

*Orange Confit, Chocolate Sorbet*  
Or

## Grapefruit Sundae

*Darjeeling Gelee, Vanilla Ice Cream*

## Classics

### Raw Bar Seafood Platters

*Seasonal Treasures From The Sea*  
Grand Platter 40  
Compass Platter 75

### 3lb Grilled Whole Lobster

39

### Whole Fish

*Fresh Daily Catch –Branzino*  
32

### Petite Filet Mignon

23

### Sirloin

38

## Sides

7

*Roasted Fingerling Potatoes*

*Charred Brussels Sprouts with Cranberries  
and Walnuts*

*Crispy Broccoli*

*Braising Greens*

*Truffled Macaroni and Cheese*  
Add Lobster  
(\$3 supplement)

## Fish

### Blue Fin Tuna

*Tartare, Black Sesame Puree, Yuzu,  
Thai Chili Vinaigrette*

14

### Citrus Cured Salmon

*Beet Cous Cous, Sea Urchin Cream,  
Orange-Vanilla Vinaigrette*

13

### Monk Fish

*Tortilla Espanola, Spinach,  
Romesco Sauce*

26

### Black Olive Crusted Striped Bass

*Artichoke Barigoule, Rock Shrimp,  
Piquillo Pepper, Crispy Bacon*

28

## Lobster

### Lobster Truffle Ravioli

*Salsify, Heirloom Beets,  
Sherry Vinaigrette*

16

### Maine Lobster Salad

*Crispy Papadum, Mint Aioli,  
Curried Yogurt, Tobiko*

13

### Lobster Thermidor

*Serrano Ham, Wild Mushrooms,  
Taragon Lobster Cream*

29

### Butter Poached Maine Lobster

*Savory Bread Pudding, Seasonal Vegetables,  
Lemon Beurre Blanc*

32

## Vegetable

### Roasted Heirloom Beet Salad

*Arugula, Aged Goat Cheese, Candied Walnuts*

11

### Apple and Endive Salad

*Lolla Rosa, Radicchio, Manchego Cheese,  
Almond Citrus Vinaigrette*

12

### Pappardelle

*Butternut Squash, Broccoli Rabe,  
Walnut Vinaigrette*

26

### Roasted Porcini Mushroom & Poached Hen Egg

*Brussel Sprouts, Cardoons, Black Trumpet  
Truffle Puree*

28

## Not Fish

### Pan Seared Quail

*Chickpea Puree, Braising Greens,  
Pomegranate Reduction*

11

### Crispy Sweetbreads

*Celery Root, Remoulade, Machê  
Veal-Sherry Sauce*

12

### Braised Veal Cheeks

*Cauliflower Puree, Wild Mushrooms,  
Cipollini Onion, Asian Pear Salad*

32

### Lamb Shank

*Crushed Sunchoke, Radicchio, Mint,  
Pine Nut Foam*

29

Exécutive Chef Milton Enriquez

20% Gratuity will be added to parties of 6 or more