

Winter Restaurant Weeks Lunch

March 2nd – March 16th 2015

First Course

(choice of)

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

Lobster & Shrimp Chowder

potato, corn, peppers

Candied Pork Belly Lollipops (3)

barrel aged rum gastrique

Second Course

(choice of)

Pan Fried Oyster BLT

horseradish remoulade, brioche toast, house made old bay frites

Harvest Salad w/ Pan Seared Salmon

*radicchio, apple, pear, fig, walnuts, gorgonzola,
maple – cider vinaigrette*

Ricotta Gnocchi w/ Bay Scallops

pancetta, asparagus, chervil – sherry reduction

F · I · S · H ·

R E S T A U R A N T + B A R

Winter Restaurant Weeks

Dinner

March 2nd – March 16th 2015

First Course

(choice of)

Shaved Brussels Sprouts

grana padana, hazelnuts, light truffle vinaigrette

Lobster & Shrimp Chowder

potato, corn, peppers

Candied Pork Belly Lollipops (4)

barrel aged rum gastrique

Second Course

(choice of)

Pan Seared Black Sea Bass

*winter faro, dried fig & cherry, hazelnuts, butternut squash
red coconut curry*

Cajun Red Snapper

drunken dirty rice, mango – orange salsa

Ricotta Gnocchi w/ Bay Scallops

pancetta, asparagus, chervil – sherry reduction

10oz New York Strip

*ivory asparagus, purple mashed potato,
petite syrah demi glace*

Dessert

Graham Cracker Crusted Key Lime Custard

or

Maple Walnut Ice Cream

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