



Fall 2009

## **Apps**

- Smoked Salmon Pate** Caramelized onion brioche, frisee, pickled onions 10  
**Filo Wrapped Crab** Mable orange beurre blanc, asian micro greens 14  
**Lobster Dogs** Ginger-leek breaded lobster, spicy red banana and tomatillo sauces 15  
**Duck Rilette** Madras cured, frisee, orange, truffle grilled baguette 11  
**Lettuce Wraps** Korean pork, butter lettuce, marinated vegetables, dipping sauces 13  
**Scallops Dynamite** Scallops on the half shell, spicy aioli, wakame 12  
**Spicy Ahi** Seared rare, togarashi, ginger cream, wasabi-cucumber foam 15  
**Sashimi** Assortment of the freshest seasonal sashimi 17

## **Soups & Salads**

- Miso Soup** Aged red and white miso, wild mushrooms, sweet sherry, tofu 9  
**Cauliflower Puree** Braised shallots, garlic, tempura cauliflower 9  
**Butter Lettuce** Tarragon, pomegranate, orange, sherry shallot vinaigrette 11  
**Beet Napoleon** Roasted Heirloom beets, honey goat cheese, golden beet vierge 12  
**Sautéed Spinach** Caramelized shallots, duck prosciutto, poached garlic emulsion, candied pecans 13

## **Sushi Rolls**

- Pink Caddy** Salmon, avocado, jalapeno, ricotta fresca, fresh lemon 13  
**Striped Dragon** Tempura prawns, ahi, hamachi, unagi, avocado, tsume sauce 15  
**Turf and Surf** Filet mignon, lobster, mascarpone cheese, tempura battered 14  
**Sea Worthy** Crab, avocado, cucumber, topped with hamachi and macadamia nuts 15  
**Angry Ahi** Spicy ahi, cucumber, avocado, tempura fried, hellfire aioli 11  
**Money Booter** Spicy soft shell crab handroll, avocado, cucumber, dikon sprouts 13  
**Tree Hugger** Falafel, avocado, roasted beets, sweet chili, tahini aioli 12

## **Entrees**

- Roasted Duck** Butternut squash-sage raviolis, sautéed vegetable medley, caramel pecan glaze 27  
**Salmon** Pan roasted, root vegetable gratin, carrot ginger beurre blanc 28  
**Seafood Hot Pot** Lobster dumplings, shrimp, mussels, yaki soba noodles 29  
**Coffin Bread** Homemade toast stuffed with sautéed beef and veggies, shredded greens 24  
**Filet of Beef** Parisian gnocchi, wilted frisee, death by demi 32  
**Braised Shortrib** Red pepper pommes puree, mixed baby carrots, fried leeks 28

No substitutions please  
18% Gratuity on parties of 6 or more

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