

Appetizers

<i>SEARED RARE SUSHI GRADE AHI TUNA*</i> 16	Sweet Soy, Hearts of Palm, Citrus Fruit Pea Tendrils Marinated Cucumber Noodles
<i>SEAFOOD TOWER FOR TWO, FOUR, OR SIX</i> <i>Market Price</i>	King Crab Legs, Maine Lobster Tail, Gulf Shrimp Cocktail, Cold Water Oysters, Traditional Accompaniments
<i>JUMBO GULF SHRIMP COCKTAIL</i> 15	Slow Poached, Chipotle & Horseradish Tomato Jam, Pickled Celery and Pepper Salad
<i>ARTISANAL CHEESE PLATTER</i> <i>CHOICE OF THREE 18 OR CHOICE OF SIX 34</i>	Assortment of Cheeses, Fig Cake, Organic Honey, Quince Paste, Marcona Almonds
<i>SIGNATURE GULF CRAB CAKES</i> 15	Pan Seared, Colossal Lump Crabmeat, thirty-two Style Remoulade, Micro-Chervil
<i>MAINE SMOKED SALMON CRUDO*</i> 14	Citrus Supremes, Red Onion, Grated Egg Yolk, Caviar, Lemon Misto Oil, Boursin Quenelles, Spanish Capers
<i>BACON WRAPPED SCALLOPS</i> 16	Jumbo Scallops, Nueske Bacon & Champagne Beurre Blanc, Caviar

Soups

<i>CLASSIC FRENCH ONION</i> 9	Gruyere, Parmesan Garlic Crostini
<i>LOBSTER BISQUE</i> 12	Sweet Cream, Brandy, Poached Lobster Meat
<i>WILD MUSHROOM, TRUFFLE, & LEEK SOUP</i> 11	Fennel Confit, Winter Truffles, Shaved Parmesan Cheese
<i>SOUP SAMPLING</i> 11	Small Taste of All Three Of Our Soups

Salads

<i>THIRTY-TWO SALAD</i> 10	Arugula, Mesclun Greens, Grapefruit, Bleu Cheese, Champagne Vinaigrette
<i>CAESAR SALAD</i> 9	Romaine Hearts, Shaved Red Onion Kalamata Olive, Roasted Tomato, Crostini
<i>SALT ROASTED BEET SALAD</i> 12	Red & Gold Beets, Pumpkin Seeds, Goat Cheese Snow, Grilled Asparagus, Truffle Vinaigrette
<i>CUCUMBER ENROBED BABY ICEBERG SALAD</i> 11	Nueske Bacon Lardons, Roasted Tomatoes, Radishes, Rye Croutons, Point Reyes Bleu Cheese, Bleu Cheese Dressing