



Appetizers

SOUP DU JOUR...18

Chef's Daily Preparation

HOUSE CURED CITRUS SALMON...32

Goat Cheese Mousse / Citrus Gel / Watermelon Radish

GRILLED WATERMELON SALAD...18

Feta / Pickled Shallots / Arugula / Aged Balsamic

***POLPO ALLA NONNA...34**

Twice Cooked Octopus / Zucchini Aioli / Tomato Confit

***BEEF CARPACCIO...34**

Black Truffle Aioli / Parmesan / Crispy Capers

CHESAPEAKE OYSTERS ...22/35

Pico de Gallo / Grilled Corn / Leche de Tigre

SPAGHETTINI ALLA PORTOFINO...32/45

Tomatoes / Feta Cheese / Basil

FOIE GRAS TORCHON...38

Carrot Chutney / Luxardo / PX Reduction / Crostini

OSETRA CAVIAR...199

Blinis / Crème Fraiche

Main Courses

BUTTER POACHED LOBSTER ...69

Grapefruit / Orzo / Sauterne Butter Sauce

*** MAGRET DE CANARD...59**

Fava Bean Purée / Succotash / Cherry Reduction

PAN SEARED RED SNAPPER...70

Bok Choy / Shitake / Osetra Caviar / Miso Broth

***A5 AUSTRALIAN WAGYU BEEF...79**

Celeriac Purée / Seasonal Vegetables / Red Wine Reduction

DOVER SOLE MEUNIÈRE...71

Seasonal Vegetables / Meunière Sauce

***HERB CRUSTED RACK OF LAMB...68**

Pearl Cous Cous / Seasonal Vegetables / Gastrique

SEAFOOD RISOTTO...45

Mussels / Clams / Shrimp / Scallop

*** ROASTED PRIME RIB (FRI-SAT ONLY) ...72**

Rustic Potatoes / Horseradish Cream / Au jus

Desserts

CHEESE PLATE...25

Chef's Selection of Artisanal Cheeses & Charcuterie

TRES LECHES TIRAMISU...18

Mascarpone Cream / Tres Leches Dacquoise

CRÈME BRÛLÉE...18

Madagascar Vanilla Custard

CHOCOLATE MOUSSE...18

Candied Orange Peel / Crèmeux / Orange Gel

*THESE ITEMS ARE SERVED RAW OR UNDERCOOK, AND IT MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, SPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



Chef's Tasting Menu

Entire table must participate in the Tasting Menu

Tasting Menu \$175 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

* CHESAPEAKE OYSTERS

Pico de Gallo / Grilled Corn / Leche de Tigre

Laurent Perrier, "La Cuvée," Brut, Champagne, France, NV

Billecart-Salmon, Reserve, Brut, Champagne, France, NV

FOIE GRAS TORCHON

Carrot Chutney / Luxardo / PX Reduction

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

Second

SPAGHETTINI ALLA PORTOFINO

Tomatoes / Feta Cheese / Basil

Christian Lauverjat, "Moulin des Vrilleres," Sancerre, Loire Valley, 2022

Peter Michael Winery, "L'Après-Midi," Sauvignon Blanc, Knights Valley, 2020

Third Course

BUTTER POACHED LOBSTER

Grapefruit / Orzo / Sauterne Butter Sauce

Dierberg, Estate Grown, Chardonnay, Santa Rita Hills, 2021

Jean Marc Brocard, "Bougros," Chablis Grand Cru, 2018

*MAGRET DE CANARD

Fava Bean Purée / Succotash / Cherry Reduction

Dierberg, Estate Grown, Pinot Noir, Santa Rita Hills, 2021

Mazzano, Amarone della Valpolicella Clasico DOCG, 2012

Fourth Course

PAN SEARED RED SNAPPER

Bok Choy / Shitake / Osetra Caviar / Miso Broth

Scholls Villiard, Riesling, Rheingau, Germany, 2022

Domaine Zind-Humbrecht, "Roche Calcaire," 2018

*HERB CRUSTED RACK OF LAMB

Pearl Cous Cous / Seasonal Vegetables / Gastrique

Le Plan Des Moines, "Le Calabrun," Gigondas, Rhône, 2022

Château de Beaucastel, Châteauneuf-du-Pape, Rhône, 2020

Fifth Course

CRÈME BRÛLÉE

Madagascar Vanilla Custard

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Rosé, Brut, France, NV

CHOCOLATE MOUSSE

Candied Orange Peel / Crèmeux / Orange Gel

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain

Taylor Fladgate 30-year-Old Tawny Port, Portugal

Executive Chef: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra