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VELOUTE

Harvest Harmony Consommé

Fava Beans, Sweet Corn, Garbanzo Beans, Jalapeño Avocado Cilantro Bubble

New England Clam Chowder

A Traditional Martha's Vineyard Recipe

APPETIZERS

Scottish Salmon Carpaccio Fume

Shaved Bonito, Miso Paste, Dashi, Smoked Eel Sauce Reduction, Wakame, Crispy Leeks

Oven Roasted Beet Salad

Organic Lettuce, Cherry Tomatoes, Roasted Sunflower Seeds, Goat Cheese, Truffle Vinaigrette

Seared Scallops

Papaya Beurre Blanc, Basil Oil and Herbes de Provence, Plantain Crisp

Mediterranean Tower

Himalayan Salt, Grilled Organic Vegetables, Feta Cheese, Balsamic Vinaigrette

RESERVE STEAKS

Cabernet-Braised Angus Beef Short Ribs

Garlic Confit Potatoes, Tomato Marmalade, Season Organic Vegetables, Natural Jus

Filet Mignon

Creamy Spinach, Hand Cut Fries, Onion Jam, Spicy Chipotle Ketchup

Angus Prime Rib

Garden Vegetables, Garlic Butter Brussels Sprout, Wisconsin Blue Cheese Baked Potato

Lamb Shank

Moroccan Couscous, Mediterranean Vegetables, Caramelized Onions, Rosemary Demi'Glace Reduction

Butchers Best-Secret. Angus Sirloin Skirt

Grape Jam, Mushroom Polenta, Beer Battered Onion Rings, Horseradish Aioli

Free Range Chicken Breast

Organic Cilantro Quinoa, Burnt Smashed Carrots, Garlic Jus

FISH & SEAFOOD

Japanese Amberjack Fish Filet

Plantain Blanket, Fire Roasted Sweet Corn, Pico de Gallo, Pickled Radish, Caper Aioli

Boiled Lobster

Creamy Mashed Potatoes, Spinach, Lemon Butter Sauce

Chilean Sea Bass

Mint Green Pea Pure, Charred Tomatoes, Snow Peas, Citrus Scented White Rice, Ponzu Vinaigrette

Seafood Aquarium

Snow Crabs, Peel & Eat Shrimps, Lobster Tail, Shucked Oysters Mussels, Clams, Cole Slaw Horseradish and Lemon Butter Sauce

PASTA & VEGETARIAN

Spinach Ricotta Ravioli

Sage Brown Butter, Nutmeg, Quail Egg, Crispy Basil

Tomato & Fresh Mozzarella

Toasted Ciabatta Bread, Basil Pesto, Pickled Mini Eggplant, Green Beans Fries, Scotch Bonnet Chili Oil

DESSERTS

Souffle

Exotic Fruits, Strawberry Coulis, Confectioners Sugar

Molten Chocolate Lava Cake

Cinnamon Infused Whipped Cream, Strawberry Compote

Crème Brulee

White Chocolate, Anise Spice, Vanilla Bean

Patisserie Du Jour

Chef's Specialty