



## FIRST COURSE

Jersey White Corn Soup <i>Maryland Crab, Jalapeño Cream, Baby Watercress</i>	\$12
Market Vegetable Minestrone <i>Ricotta Dumplings, Cannellini Beans, Parmesan Reggiano, Basil "Pistou"</i>	\$12
Summer Salad with Mixed Baby Lettuces <i>Baby Beets, Tomatoes, Caramelized Corn, Toasted Pine Nuts, Golden Raisins, Goat Cheese</i>	\$14
Heirloom and Jersey Tomato Salad with Prosciutto Di Parma <i>Fresh Mozzarella, Marinated Cherry Tomatoes, Basil Extra Virgin Olive Oil</i>	\$19
Hand Cut Spaghetti Pasta with Wild Field Mushrooms <i>Reggiano Parmesan, Italian Parsley</i>	\$19
Agnolotti Pasta with Five Cheese Filling <i>Ricotta, Mascarpone, Parmesan Reggiano, Pecorino Toscano, Goat Cheeses, Sage, Summer Truffle Butter</i>	\$19
Sautéed Maryland Crab Cakes <i>Basil Pesto Aioli, Tomato Relish, Micro Basil</i>	\$21
Maine Lobster and Maryland Crab Cocktail <i>Horseradish Flan, Avocado, Baby Greens, Remoulade, Tomato Glaze</i>	\$34

## SECOND COURSE

Steamed Wild Alaskan Halibut "Hong Kong" Style <i>Stir-Fried Vegetables, Garlic, Ginger, Chilis, Soy, Steamed Rice</i>	\$38
Sautéed Wild Florida Grouper with Summer Tomatoes <i>Zucchini Puree, Summer Vegetable Broth, Basil "Pistou"</i>	\$38
Roasted Wild Atlantic Swordfish with Lobster "Americaine" Sauce <i>Sweet Jersey Corn Puree, Maryland Crab, Caramelized Corn, Baby Watercress</i>	\$39
Sautéed Atlantic Salmon with Littleneck Clam Sauce <i>Potato Puree, Garlic Spinach, Confit Bacon, Oven-Dried Baby Tomatoes, Italian Parsley</i>	\$36
Shrimp and Crab Risotto with Caramelized Zucchini <i>Jersey Corn, Oven-Roasted Tomatoes, Basil, Parsley</i>	\$36
Pan-Roasted Organic Chicken <i>Roasted Vegetables, Yukon Gold Potato Puree, Rosemary-Garlic Sauce</i>	\$31
Braised Kurobuta Pork Ossobuco with Sweet Pepper Romesco <i>Green Olive Tapenade, Goat Cheese Potato Puree, Natural Juices</i>	\$39
Colorado Lamb "Three Ways" with "Ratatouille" <i>Grilled Lamb Chop, Confit of Lamb Shoulder and Smoked Lamb Chorizo Baby Peppers Stuffed with Smoked Goat Cheese, Marinated Olives, Gremolata</i>	\$54
Mesquite Grilled Prime New York Steak <i>Crispy Tuscan Style Potatoes, Armagnac-Peppercorn Sauce</i>	\$56

