

Entrées



By Chef Jean-Marie Lacroix®

CHICKEN & DUCK

Five Spice Glazed Duck Breast
*Red Japanese Sweet Potato Puree, Grilled Asparagus,
Crispy Carrot Nest, Porcini Sauce*

Char-Smoked Chicken Breast
Cauliflower Puree, Golden Beets, Cherry-Rhubarb Sauce

Spice Brined Chicken Breast
*Black Garlic Potatoes, Caramelized Turnips, Heirloom
Radishes, Sorrel Sauce*

Lemongrass Marinated Chicken Breast
*Gingered Black Rice, Braised Kalettes, Calamansi Sauce,
Anatto Seed Oil*

Pan Seared Chicken Breast
*Roasted Carrot Puree, Purple & Golden Wax Beans,
Sunchoke Sauce, Chicken Thyme Demi*

Chicken Breast
Coconut Wild Rice, Sugar Snap Peas, Blueberry Jus

Crispy Skin Boneless Half Duck
Creamy Corn Grits, BroccoLeaf, Grilled Peach Demi

SEAFOOD

Roasted Atlantic Salmon
*Okinawa Sweet Potatoes, Tri-Color Cauliflower, Peas,
Lime-Juniper Beurre Blanc*

Cedar Grilled Hiramasa Filet
*Truffled Edamame Shallot Dumpling, Shanghai Bok Choy,
Miso- Ponzu Sauce*

Black Cod Filet
*Teriyaki Glazed Fingerling Potatoes, Lemongrass Scented
Baby Bok Choy, Carrot & Red Miso Paint*

Maryland Crab Cakes
*Citrus Chard, Potato-Scallion Cake, Tomato Confit, Saffron
Beurre Blanc*

Blackened Cobia
*Glazed Petite Turnips & Baby Carrots, Salsify Puree,
Matsutake Mushroom Broth*

Caramelized Jumbo Sea Scallops
*Purple Fingerling, Slow Roasted Yellow & Candy Cane
Beets, Corn Puree*

Grilled Red Snapper Escabeche
*Sofrito Roasted Fingerling Potatoes, Charred Ramps, Pickled
Red Onions, Herb Pesto*

Maryland Stripped Bass Filet
Artichoke & Sunchoke Braise, Thumbelina Carrots, Micro Parsley Salad

Black Bass Filet
*Roasted Corn Risotto, Baby Spinach, Pickled Beech Mushroom,
Red Wine Reduction*

Pan Seared Halibut
Braised Kale, Farro, Chanterelle Mushrooms, Lemongrass Butter

BEEF & LAMB

Braised Short Ribs of Beef
Celery Root Puree, Rainbow Card & Cipollini Onion Sauce

Pot-au-Feu
*Roasted Tri-Color Sweet Potatoes, Asparagus, Spring Garlic
Gremolata, Sugar Snap & Radish Salad*

Roasted Rack of Lamb & Ravioli
*Grilled Asparagus, Braised Lamb & Goat Cheese Raviolo, Chubby
Carrots, Pea Mint Sauce*

Roasted Filet of Beef
*Roasted Corn & Potato Puree, Grilled Asparagus, Confit of Baby
Heirloom Tomatoes, Truffled Demi*

Grilled Filet of Beef
Potato-Comte Gratin, Garden Heirloom Chubby Carrots, Truffle Sauce

Grilled Filet of Beef
Creamy Parmesan Polenta, Garlic Baby Spinach, Bordelaise

Australian Loin of Lamb
*Rosemary Freka, Fava Beans, Blueberry Gastrique, Citrus
Yogurt Sauce*

Herb Crusted Lamb Loin
Farrotto, Rainbow Carrots, Fava Beans, Green Chermoula

SURF & TURF

Crab Cake & Filet of Beef
*Citrus Chard, Potato-Scallion Cake, Roasted Asparagus,
Bearnaise Sauce*

Lobster Tail & Filet of Beef
Truffled Potato Gratin, Aspirations, Saffron Beurre Blanc