

# THE CHEF'S TABLE MENU

## *FIRST COURSE*

~ Pan-Seared U/10 Sea Scallops ~

Lobster, Leek, and Shiitake Mushroom Fondue, Cabernet Reduction

~ Warm Goat Cheese Tart ~

Caramelized Vidalia Onion and Creamy Leek Sauce, White Truffle Oil, Micro Greens

~ Gulf Shrimp Flatbread, "Scampi-Style" ~

Sundried Tomato, Green Onion, Manchego Cheese

~ Lobster B.L.T.A. ~

Sweet Maine Lobster Salad, Smoked Bacon, Jersey Tomato, Arugula, Toasted Pita, Chive Oil

~ Colossal Crab Martini ~

Caribbean Cocktail Salsa, Avocado, and Lime

~ Summer "Jersey" Salad ~

Baby Arugula, Jersey Tomatoes, Grilled Asparagus, Roasted Red Peppers, Cucumber, Goat Cheese, and Champagne Vinaigrette

## *SECOND COURSE*

~ Rack Of Lamb ~

Dijon-Horseradish Herb Crusted, Au Gratin Gruyere Potato, Red Wine Demi-Glace

~ Tenderloin of Beef ~

Porcini, Roasted Garlic Sauce, Potato Puree, Grilled Asparagus

~ Sesame and Herb-Crusted Ahi Tuna ~

Wok-Seared Asian Vegetables, Wasabi Mashed Potatoes, Cilantro Mirin Vinaigrette, Ginger-Lime Lobster Beurre Blanc

~ Wild Mushroom Ravioli ~

Smoked Chicken, Roasted Roma Tomatoes and Asparagus, Tarragon Parmesan Cream

## *THIRD COURSE*

~ Coconut Sorbet ~

In the Shell, Fresh Strawberries

~ Apple Tartlet ~

Granny Smith Apple, Almond Cream, Vanilla Ice Cream, Caramel Sauce

~ Crème Brulee ~

Warm White Chocolate Macadamia Cookies