



The Marine Room

ELEGANT DINING ON THE SURF

Appetizers

Lobster Trilogy - 18

Verbena Infused Medallion, Escabeche Salad, Nectar Shooter

Vanilla Scented Blue Crab Timbale - 16

Cherimoya Buttercup Veloute, Watercress, Petrossian Trout Pearls

Cashew Zaatar Dusted Wild Prawn and Scallop - 17

Saffron Couscous, Pain D'Epices, Crabapple, Citronelle Foam

Brandt Farm Beef Cheek and Foie - 19

Sunchokes, Honshimeji, Frosted Blueberries, Peppered Amaro Jus

Basil Escargot Chanterelle Casserole - 15

Pepitas, Serrano Ham, Macadamias, Madras Curry Essence

Spinach Wrapped Pacific Oysters - 16

Corail Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

Warm Forest Mushroom Torte - 15

Artichokes, Tartufo Cheese, White Asparagus, 20 Year Old Royal Ambrosante

Humboldt Fog Goat Cheese Brûlée - 14

Blue Heron Farm Greens, Pecan Brittle, Malted Fig Coulis, Cardamom Verjus Dressing

Maine Lobster Bisque - 13

Golden Enoki, Pancetta, Yuzu Cream, Sunflower Nigella Twist

Classic Caesar Salad – 12

Prepared Gueridon Style



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Entrees

Hand Churned Tarragon Butter Basted Lobster Tail - 46

Okinawa Sweet Potato, Linguica, Pickled Bok Choy, Flor de Cana Spiced Rum

Sesame Peppered Ruby Red Ahi Tuna - 38

Thai Rice, Mango Daikon Salad, Avocado Beignet, Pomegranate Hibiscus Sauce

Dill Pollen Leek Coated Alaskan Halibut - 33

Rose Fingerlings, Heirloom Melon, La Quercia Prosciutto, White Port Chervil Emulsion

Extra Virgin Olive Oil Poached Washington Steelhead - 31

Indian Red Millet, Fennel Confit, Meli Melo Tomatoes, Carob Vincotto Vinaigrette

Kalbi Glazed House Made Organic Tofu - 26

Quinoa Tian, Spring Vegetables, Maitake, Kohlrabi Sprouts, Lemongrass Essence

Black Angus Center Cut Filet Mignon - 39

Hazelnut Potato Timbale, St. Agur Blue, Eggplant, Mustard Seed Garnacha Reduction

Fleur de Sel Thyme Rubbed Free Range Veal Tenderloin - 37

Savory Corn Cake, Parmesan Puff, King Trumpets, Late Harvest Riesling Sauce

Cervena Elk and Venison - 38

Wattleseed, Boniato, Preserved Rhubarb, Tart Cherry, Cacao Nib Madeira Gastrique

Pistachio Crusted Country Meadow Rack of Lamb - 39

Mascarpone Bread Pudding, Asparagus Bundle, Quince Paste, Petit Syrah Sage Jus

Almond Panch Phoran Jidori Chicken - 28

Cipollini Risotto, Medjool Date, Zucchini Flower, Maharaja Lager Reduction