



The Marine Room

ELEGANT DINING ON THE SURF

Appetizers

Lobster Three Ways - 18

Vanilla Scented Medallion, Sesame Cone, Bisque Cappuccino

Maryland Softshell Crab Beignet - 16

Corn Green Pea Succotash, Celery Root Remoulade, Saffron Pomelo Essence

Cashew Zaatar Dusted Wild Prawn and Scallop - 17

Couscous Pearls, Pain D'Epices, Preserved Kumquat, Ginger Foam

Baharat Spiced Brandt Farm Prime Beef Carpaccio - 16

Quince Paste, Walnut Mustard, Banyul Syrup, Rye Crisp

Madras Curry Escargot Casserole - 15

Maitake, Serrano Ham, Lily Bulb, Macadamias, Peach Brandy

Spinach Wrapped Pacific Oysters - 16

Corail Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

Mascarpone Forest Mushroom Torte - 15

Artichokes, Tartufo, 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, Linguiça, Pickled Bok Choy, Flor de Cana Rum

Sesame Peppered Ruby Red Ahi Tuna - 39

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

Dill Pollen Leek Coated Alaskan Halibut - 33

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

Apricot Cashew Crusted Pacific King Salmon - 31

Minted Farro, Endive, Tomato Confit, Buddha's Hand Infusion

Kalbi Glazed House Made Organic Tofu – 26

Quinoa Tian, Field Vegetables, Honshimeji, Kohlrabi Sprouts, Lemongrass Essence

Black Angus Center Cut Filet Mignon - 39

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

Fleur de Sel Thyme Rubbed Free Range Veal Tenderloin - 37

Savory Corn Cake, Lady Apple Fritter, King Trumpets, Sage Late Harvest Riesling

Cervena Elk and Venison - 38

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

Pistachio Roasted Country Meadow Rack of Lamb - 39

St. André Bread Pudding, Asparagus, Rosebud Jam, Silver Thyme Petite Syrah Jus

Almond Panch Phoran Jidori Chicken - 28

Cipollini Risotto, Haricots Vert, Zucchini Flower, Amaro Fig Jus