



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Appetizers**

#### **Plum Wine Braised Berkshire Pork Cheeks**

Honshemiji, Black Garbanzos, Candied Root Vegetables  
Elysium Muscat Reduction

15

#### **Ocean Trilogy Tasting**

Vanilla Lobster, Plum Tuna Tartare, Yellowtail Sashimi  
Spanish Trout Caviar, Sesame Cone, Lemon Myrtle

18

#### **Cashew Apricot Crusted Salmon Crab Cake**

Buckwheat Yam Noodles, Wasabi Sprouts, Agrumes  
Saffron Emulsion

17

#### **Jordanian Zaatar Dusted Wild Prawn and Scallop**

Saffron Couscous Pearls, Pain D'Epices, Lemongrass Foam  
Preserved Kumquat

18

#### **Ancho Cacao Rubbed Brandt Farm Beef Carpaccio**

Winchester Cumin Gouda, Watercress, Fig Vincotto  
Tamarind Pâte de Fruit, Horseradish Oil

16

#### **Skillet Roasted Forest Mushroom Casserole**

Tartufo Dumplings, Boudin Blanc, Apricot Sage Biscotti  
20-Year-Old Royal Ambrosante

15

#### **Steamed Pacific Oysters in Spinach Leaf**

Corail Mousse, Caviar Duet, Lemon Myrtle  
Verjus Beurre Blanc

17

#### **Cypress Grove Purple Haze Goat Cheese Brûlée**

Blue Heron Farm Greens, Rye Crisp, Griottes Coulis  
Chestnut Honey Dressing

15

#### **Maine Lobster Bisque**

Golden Enoki, Pancetta, Yuzu Cream, Sunflower Nigella Twist

14

#### **Classic Caesar Salad**

Prepared Gueridon Style for two more

14 per person



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### Entrées

#### **Pomegranate Macadamia Crusted Organic Salmon**

Minted Wheat Berries, Charentais Melon, La Quercia Prosciutto  
Absinthe Chervil Infusion

35

#### **Soft Shell Crab Beignet and Donut Peach**

Sweet Corn Tomato Relish, Field Peas, Fennel Remoulade, Spanish Caviar  
Sake Saffron Emulsion

37

#### **Leek Dill Pollen Coated Alaskan Halibut**

Kumquat Mochi Rice, Fava Beans, Tomato Confit  
Chervil Limoncello Essence

44

#### **Lemon Verbena Annatto Glazed Lobster Tail**

Plantain Timbale, Habañero Mango Sausage, Tangerine Lace  
Canton Ginger Butter

39

#### **Hand Crafted Organic Tofu**

Red Quinoa, Field Vegetables, King Oyster Mushroom, Coriander  
Mandarin Miso Broth

26

#### **Pepitas Five Spice Jidori Chicken**

Sultana Raisin Tabouleh, Haricots Vert, Pickled Salsify  
Cipollini Amaro Sauce

28

#### **Midwestern Center Cut Filet Mignon**

Hazelnut Potato Pie, Tilston Point Blue, Mountain Berry Chutney  
Mustard Seed Garnacha Sauce

42

#### **Fleur de Sel Thyme Rubbed Free Range Veal Tenderloin**

Savory Corn Cake, Black Apple Fritter, Rainbow Chard  
Elysium Muscat Reduction

38

#### **Wattleseed Coated Cervena Elk and Venison**

Boniatto Tian, Preserved Rhubarb, Tart Cherry  
Cacao Nib Port Gastrique

42

#### **Pistachio Cumin Crusted Rack of Lamb**

Porcini St. Andre Bread Pudding, Asparagus, Rosebud Jam  
Mulberry Petit Syrah

39