



## Ala Carte Dinner

Please Select 1 Appetizer, 2 Entrees and 1 Dessert

Warm Rolls and Butter are Included

If more than two entrée choices are required an additional charge of \$5 per person will be applied

A four course menu is available for an additional \$10 per person

## Appetizers

Please Select One

Fresh Mozzarella

*Candied Tomatoes, Marinated Baby Artichokes and Basil Dressing*

Roasted Medallion of Salmon

*With Tomato and Fennel Risotto*

Maryland Lump Crab Cake (Chef's Family Recipe)

*Celery Root Salad, Remoulade Sauce and Old Bay Spice*

Shrimp Cocktail

*Poached Jumbo Shrimp with Cocktail Sauce and Grilled Lemon*

Lobster Ravioli

*Buttery Stew of Peas, Mushrooms and Asparagus*

Penne Pasta

*Fresh Mozzarella, Fresh Basil and Pomodoro Sauce*

Wild Mushroom Soup

*Garnish of Parma Ham, Tarragon and Truffle Oil*

Signature Lobster Bisque

*Garnish of Truffle Crème Fraiche and Fresh Chives*

Peach and Heirloom Tomato Salad

*Fresh Mozzarella Cheese, Arugula, Marcona Almonds, Basil and Saba*

All Prices are Subject to 20% House Charge and 7.35% CT State Sales Tax



### Heirloom Beet and Goat Cheese Napoleon

*Toasted Hazelnuts, Baby Greens, 25-Year Aged Balsamic and Herb Vinaigrette*

### Green Goddess Garden Salad

*Mixed Organic Greens, Haricot Verts, Grilled Jumbo Asparagus, Fava Beans, Marinated Spring Peas, Sliced Almonds, Herbs and Avocado-Basil Dressing*

### Colorful Belgian Endive Salad

*Shaved Fennel, Orange Segments, Black Sesame Seeds, Shaved Parmesan Cheese and a Citrus-Herb Vinaigrette*

### Caesar Salad

*Chopped Romaine, Caesar Dressing, Tuscan Croutons and House Dried Tomato*

### Tuscan Kale Salad

*Dried Cranberries, Toasted Pepitas, Crumbled Chenel Goat Cheese and White Balsamic Vinaigrette*

## Entrees

Please Select Two

### Sea

#### Seared Sea Scallops

*Roasted Fingerling Potatoes, Tomato Confit, Haricot Vert, Olives, Grilled Artichoke Hearts*

**\$53**

#### Pan Roasted Ora King Salmon

*Roasted Garlic-Potato Puree, Roasted Pearl Onions, Baby Carrots, Mushrooms and Sherry Jus*

**\$45**

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Meyer Lemon Roasted Alaskan Halibut  
*Korean Sweet Potato Puree, Haricot Verts, Wild Mushrooms, Citrus-Herb  
Gremolata and Port Wine Reduction*  
\$51

Grilled Branzino Filet  
Caramelized Fennel Gratin, Parmesan-Thyme Bread Crumbs, Haricot Verts and  
Heirloom Tomato Jus  
\$48

Blackened Filet of Mahi Mahi  
Island Style Black Beans and Rice, Sweet Plantains, Salsa Verde and Spicy Chili  
Butter  
\$54

## Land

Grilled Angus Filet Mignon  
*Crispy Smashed Yukon Gold Potatoes, Baby Carrots, Tomato Bearnaise Sauce  
and Red Wine Jus with Snipped Chives*  
\$65

Prime Aged Sliced NY Strip Loin of Beef  
*Fondant Potatoes, Parsnip Puree, Roasted Baby Carrots, Peppered Haricot Verts  
and Garlic-Red Wine Jus*  
\$70

Grilled French Breast of Chicken  
*Truffle Scented Wild Mushroom Risotto, Jumbo Grilled Asparagus and  
Cabernet-Shallot Confit*  
\$36

Honey Mustard Glazed Free Range Chicken Breast



*Macaroni and Cheese Croquettes, Roasted Green Beans and Thyme Infused Chicken Jus*

**\$35**

*Chimichurri Grilled Berkshire Pork Chop*

*Arugula, Potato Puree, Vegetable Tian, Salsa Verde and Smoked Bacon Jus*

**\$43**

*Braised Beef Short Ribs*

*Slow Roasted Garlic Risotto, Heirloom Carrots, Parsnips, Hollandaise Sauce, Braising Jus and Grilled Scallions*

**\$46**

*Moroccan Roasted Cauliflower (Vegan + Vegetarian)*

*Braised Red Cabbage, Golden Raisins, Red Quinoa, Lemon-Tahini Vinaigrette and Cilantro*

**\$33**

*Roasted Corn Risotto (Vegan +Vegetarian)*

*Blistered Tomatoes and Spring Pea Coulis*

**\$33**

## Pastry

*Traditional Cheesecake*

*Fresh Berry Compote and Whipped Cream*

*Chocolate Lava Cake*

*Raspberry Sauce and Vanilla Ice Cream*

*Apple Crumb Tart*

*Praline Pecans and Caramel Sauce*



Greek Yogurt Panna Cotta  
*Blueberry Confit and Granola Crisp*

Tiramisu  
*Cocoa Powder*

Chocolate and Polenta Torte  
*Grand Marnier Soaked Berries*

California Carrot Cake  
*Whipped Cream and Raisin Coulis*

Seasonal Pie  
*Served Ala Mode with Vanilla Ice Cream*

Scoop of Sorbet or Ice Cream  
*Seasonal Berries and House Baked Biscotti*

Platters of Cookies and Fruit  
*Small Plates of Seasonal Fruit and House Baked Cookies Per Table*

Included: Freshly Brewed Coffee, Decaffeinated Coffee and Teas