



First Course

Lobster and shrimp bisque
14

Lamb Pops with Olive Tapenade & Saba
21

Salt and pepper calamari, sweet chili sauce
15

Oysters on the ½ half shell
21

Jumbo Lump Crab Cake, Sweet & Spicy Tartar Sauce
App
16
Entrée
35

Colossal Shrimp Cocktail, Duo of Sauces, Roasted Pepper-Sambal and Smoked Tomato
Cocktail
19

Regional Artisan cheeses
Three selections
14
Five selections
23
Paired with house micro brew
5

Second Course

Caesar
Our version of the classic, Cheese beignets, garlicky croutons.
11

Foundation room salad, mixed baby greens, spiced pecans,
English cucumbers, tomato confit, Caramelized shallot vinaigrette
10

Roasted Beet Chopped salad, Goat Cheese, smoked Almonds,
Thyme Vinaigrette
13

Bibb lettuce with Granny Smith apples, walnut
Brittle, Cabrales bleu cheese dressing
13

Grilled filet mignon beef tartar with dried cherries, watercress,
enoki mushrooms, Sherry gastrique
18



Third Course

Pan Roasted Sea Bass, Rock shrimp, saffron broth
37

Roasted Atlantic salmon, Wilted Spinach, Root Vegetable Braise
30

Diver Scallops, Charred tomatoes, Preserved Meyer Lemon Vinaigrette
35

Herb Crusted Organic Chicken Breast, Grilled Asparagus, Roasted Fingerling Potatoes
30

Tagliatelle Pasta, Sweet Sausage, Grilled Fresno Chilies,
Tomato Cream Sauce
29

Grilled Berkshire Pork Chop, Caramelized Sweet Potato mash,
Grande Marnier Sauce
42

Pan Seared filet Mignon, Barley Risotto, Foundation Style "Gravy,"
Wild Mushrooms
10oz- 52
6oz- 42

Grilled 21 Day Dry-Aged New York Sirloin, Roasted garlic
Yukon mashed potatoes
60

Grilled or Steamed 3 ½ 1/2 pound lobster
90