



### **First Course**

Chilled avocado bisque  
grilled prawns, Cholula cream and fennel crisp  
13

Foundation "Pupu" platter  
Kobe beef satays, Tijuana chicken cigars, lobster gazpacho  
shooters  
21

Oysters on the ½ half shell with an ice wine mignonette  
16

Salt and pepper calamari, sweet chili sauce, & meyer lemon aioli  
15

king crab poke mai tai  
avocado, mango, and papaya, served in a bamboo leaf  
16

Shrimp "BLT"  
bacon wrapped shrimp, heirloom tomato salad,  
& micro greens on grilled brioche, Creole dijonnaise  
15

Regional Artisan cheeses  
Three selections  
10  
Five  
15

### **Second Course**

Caesar salad  
Garlic croutons, cheese beignets  
8

Foundation room salad  
mixed baby greens, candied pecans, grilled figs, goat cheese,  
herb vinaigrette  
10

Crab "cocktail" Jersey shore style  
Avocado-mango tartar, Old bay funnel cake crisp  
16

Butter lettuce Salad  
Parmesan tuile, marinated red onions, heirloom tomatoes, sweet  
potato chips, champagne vinaigrette  
10

### **Third Course**

Grilled lobster tail potagère  
Citrus marinated, summer truffle and vanilla consommé, seasonal  
vegetables and local mushrooms  
37

Crispy Sterling Salmon  
micro cilantro, rock shrimp salsa, citrus vinaigrette  
28

Pesto Grilled Shrimp & Scallop Speidini  
White truffle risotto, grilled asparagus, & oven dried tomato  
27

Roasted Chicken capellini  
XVO, portabello mushroom, tomato-basil broth  
over cappellini pasta  
19

Stuffed Veal tenderloin  
house made bacon, shallot and mushroom fricassee  
42

Pan Seared 8oz filet Mignon  
spicy corn pancake, grilled tomato, figs and  
Summer greens  
38

Painted Hills farms organic NY Strip

shoestring fries, Chinese style long beans  
40

Pan roasted striped bass  
Creole paella, tempura okra  
Micro green salad  
35