



■ An American Restaurant ■

## Formal Sample Menu

### Passed Appetizers

#### **Maine Crab Rolls**

Pickled Red Onions, Avocado, Asparagus, Mint, Tropical Fruit,  
Wrapped in Rice Paper and Basil Mint Vinaigrette

#### **Ahi Tuna Poke**

Avocado, Ginger, Bell Peppers, Scallions, Shitake Mushrooms, Wontons and Soy-Ginger Vinaigrette

#### **Fried Green Zebra Tomatoes**

Served with Mozzarella & Herb Dijon-Honey Vinaigrette

#### **Sweet Corn Fritters**

Chipotle Aioli and Micro Cilantro

### First Course

#### **Thai Marinated Maine Rock Shrimp**

Sweet Mango, Avocado, Pickled Ramps, Citrus-Mint Vinaigrette

Or

#### **Heirloom Tomatoes & Watermelon Salad**

Mizuna, Basil leaves, Mozzarella Cheese, Aged Balsamic & Garlic Chips

### From the Grill

#### **Sonoma Rack of Lamb**

Heirloom Tomato Ratatouille Gratin, Feta Cheese, Micro Mint and Cabernet Glaze

#### **Day Boat Scallops**

Purple Cauliflower Puree, Sautéed Corn-Poblano Peppers, Mushrooms, Bacon & Citrus Cilantro Oil

#### **Zinfandel Braised Short Ribs**

Truffle Mashed Potatoes, Sautéed Asparagus and Zinfandel Glaze

### Dessert

#### **Tiramisu**

Cognac, Market Blended Espresso  
Mascarpone Cheese

#### **Flourless Molten Chocolate Cake**

Mascarpone Whipped Cream