



PLATED ENTREES

PETITE FILET OF BEEF

Cognac, green peppercorn sauce, caramelized sweet onions, mashed potato puree, oven roasted Asparagus

SEA SALT AND SPICE CRUSTED NEW YORK STRIP STEAK

Chimichurri, crispy smashed red bliss potato, sauteed tricolor Carrots

HERB CRUSTED BRICK SEARED CHICKEN BREAST WITH SHALLOT MUSTARD BUTTER

Wild Mushroom parmesan risotto cake, sauteed French bean bundle

ENDLESS SUMMER RUB PAN SEARED CRESCENT DUCK BREAST

Pomegranate citrus syrup, fennel and potato puree, crispy shaved brussels





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CRISPY ARCTIC CHAR

Roasted Sun Gold Cherry Tomato's and White Beans
Casoulet, Carrot Top Gremolata, Oven Roasted Sumac
Dusted Roasted Carrots

MISO CITRUS GLAZED CHILEAN SEA BASS

Red Curry Coconut Forbidden Rice, Saute Bok Choy

PAN SEARED BLOCK ISLAND SWORDFISH

Mint and Parsley Gremolata , East End Eggplant
Cappanatta, Creamy Polenta

PAN SEARED LINE CAUGHT MONTAUK STRIPED BASS PROVENCAL

Creamy Saffron Polenta Puree, Oven Roasted
Asparagus

YAKATORI GLAZED PAN SEARED KING ORA SALMON

Miso and Green Onion smashed Yukon gold
potato, garlic citrus burnt broccoli

TRI COLOR SESAME AND NORI CRUSTED SEARED TUNA

Sweet and Spicy Asian Noodles, Mango
and Jicama Slaw, Wasabi, Avocado Crème,
Papaya Citrus Eel Glaze





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DUO PLATES

MISO CITRUS GLAZED CHILEAN SEA BASS
& KID SQUID BREWERY DREAMY STOUT
BRAISED SHORT RIB

Miso and Green Onion smashed Yukon gold potatoes,
Saute bok Choy

ENDLESS SUMMER RUBBED PAN SEARED
CRESCENT FARM DUCK BREAST & PAN
SEARED DAY BOAT SEA SCALLOPS

Chili Pomegranate Citrus Syrup, Sweet Corn and Parmesan
Risotto, Local Satur farm baby carrots w honey ginger glaze

COFFEE RUBBED PAN SEARED ORGANIC
FARM RAISED KING ORA SALMON FILET
& SEA SALT AND SPICE CRUSTED NEW
YORK STRIP STEAK

Miso and Green Onion smashed Yukon Gold Potato. Burnt
broccolini with lemon, sherry vinegar, EVOO, salt and
pepper





PLATED ENTREES

PAN SEARED LINE CAUGHT MONTAUK STRIPED BASS & SEA SALT AND SPICE CRUSTED PETITE FILET MIGNON

Local Eggplant Caponata and Slinky Potatoes w Rosemary
Red Chili Oil, EVOO/ lemon parsley sauce

