the 5th Season

■ *$40* ■

Oysters on the Half Shell
Chambord Horseradish Mignonette

Escargot Pot Pie
Tarragon Cream

Avocado Torchon
Orange Soy Glaze, Warm Sesame "Rice Krispy"

Steak & Eggs
Painted Hills New York Strip, Poached Egg, Truffle Hollandaise

Butternut Squash Bisque
Cherry Gastrique

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Alaskan Salmon
Wild Mushroom Ragout, Vodka Chervil Buerre Blanc

Grilled Maine Lobster
Toasted Pecan Risotto, Sautéed Spinach, Lobster Cream

Coffee & Cocoa Crusted Beef Tenderlion
Roasted Shallot Crouton, Asparagus, Maker's Mark Gastrique

Duck Breast
Apricot Scented Amaranth, Blood Orange Demi Glace

Portobello Wellington
Whipped Potatoes Truffle Cream Reduction

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Salted Caramel Tartlet
Vanilla Pastry Cream, Caramel Crème Puffs, Salted Caramel Glaze

Cherries Jubilee
Vanilla Ice Cream

"Fig Newton"
Foie Gras Ice Cream

Apple Struedel
Austrian Style, Farmer's Cheese, Cinnamon Syrup