

THE RECESSION SELECTION

\$48 PER PERSON

FIRST COURSE

Choice Of:

CRISPY CALAMARI

housemade marinara,
chipotle aioli

DECONSTRUCTED

WAGYU TARTARE +\$10

quail egg, chives, mustard,
shallots, pickles, capers,
toast points

TUNA TARTARE +\$8

locally sourced, avocado, soy
ginger, radish, wonton chip

CRAB CAKE +\$3

blue crab, chives, celery
remoulade, medley of
bell peppers

BLT WEDGE

local baby iceberg lettuce,
Maytag Farms blue cheese,
cherry tomatoes, red onion,
smoked bacon, blue cheese
dressing



SECOND COURSE

Choice Of:

ROASTED BONE-IN CHICKEN BREAST

pancetta fingerling potatoes, roasted shallots,
tomato coulis rosemary, champagne
herb a jus

USDA PRIME NEW YORK +\$10

21 Days Dry-Aged

WILD ISLE'S KING SALMON

honey dijon glaze, garlic mashed potatoes,
spring vegetables

RICOTTA GNOCCHI

ricotta cheese cream parmesan reggiano
sauce, black truffle

CREATE YOUR OWN SURF & TURF

LOBSTER TAIL +\$39

SHRIMP SCAMPI +\$25

THIRD COURSE

Choice Of:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

LIMONCELLO CAKE

MOLTEN LAVA CHOCOLATE CAKE +\$5

vanilla bean ice cream