



The Marine Room
ELEGANT DINING ON THE SURF

RESTAURANT WEEK

January 15-22, 2017 from 5 to 10 p.m. \$50 per person

Appetizer

Choice of...

Watercress Blue Crab Timbale

Lilikoi Carrot Nectar, Espelette Vanilla Pearls, Spanish Trout Caviar

Heart of Artisan Romaine Lettuce

Peppered Cassis, Pleasant Ridge, Citrus Pougliese, Anise Sherry Dressing

Hokto Farm Organic Mushroom Bisque

Red Walnut Muffin, Mt Tam Tartufo Butter, Vin Santo

Main Course

Choice of...

Macadamia Dukkha Crusted Barramundi

Sprouted Sienna Rice, Celery Root Fennel Salad, Tangerine Ginger Sauce

Lemongrass Sansho Spiced Diver Scallops

Buttercup Faro, Pancetta, Shiso Leaves, Sake Coriander Reduction

Madeira Braised Berkshire Pork Cheeks

Apple Batata Mousseline, Artichoke, King Trumpet, Pepita Gremolata

Main Course options available for an additional \$10.

Center Cut Angus Filet Mignon

Black Truffle Potato, Valdeon Blue, Mission Fig Chutney, Old Vine Grenache

Absinthe Butter Basted Maine Lobster Tail

Cumin Gouda Polenta, Horseradish Sprouts, Saffron Vya Vermouth Essence

Signature Togarashi Sesame Crusted Ahi Tuna

Black Rice, Mango, Avocado Fritter, Pinot Gris Hibiscus Infusion

Dessert

Three Sweet Tastes

“Treffoils” Chocolate Panna Cotta, Pomegranate Lemon Tart, Cactus Pear Sorbet

Menu is subject to change. Tax, gratuity, beverage, unless otherwise noted, are not included in prices listed.