

CHOICE OF FIRST COURSE

LOBSTER RAVIOLI

Seared Scallops, Wild Mushrooms, Asparagus,
Pear Tomatoes, Ginger Soy Beurre Blanc

KIM CHEE SEAFOOD MARTINI

Maine Lobster, Bay Scallops, Shrimp,
Jumbo Lump Crabmeat, Peanuts

HEIRLOOM TOMATO & BURRATA SALAD

Baby Arugula, Aged Balsamic Vinegar

ROASTED CAULIFLOWER SOUP

Black Truffles, Petite Croutons

SUMMER MELON & PROSCIUTTO SALAD

Baby Arugula, Mache, Toasted Pine Nuts,
Crispy Goat Cheese, Balsamic Molasses Vinaigrette

PAMPLEMOUSSE GRILLE

Restaurant Week
September 2025

CHOICE OF SECOND COURSE

KOREAN MARINATED FLAT IRON STEAK

Rock Shrimp and Lap Cheong Fried Rice,
Bok Choy

DUO OF FILET OF BEEF & SHORT RIB AGNOLOTTI

Sweet White Corn Sauteed French Beans, Au Jus

PORK SCHNITZEL

Braised Pomme Fondant, Rainbow Swiss Chard,
Farm Fresh Egg, Brown Butter Caper Sauce

DUO OF HUDSON VALLEY DUCK CONFIT & MARINATED QUAIL

Pommes Fondants, Sauteed French Beans,
Au Jus

MISO BLACK COD

Rock Shrimp and Lap Cheong Fried Rice,
Bok Choy, Ginger Soy Beurre Blanc

CRISPY TOFU

Vegetable Fried Rice, Ginger Snow Peas,
Ginger Soy Beurre Blanc

SUPPLEMENTAL OPTIONS

Truffle, Parmesan French Fries	\$15/\$19
Lobster & Truffle Grilled Cheese	\$30/\$50
Gnocchi or Angel Hair Pasta with Shaved Black Truffles	\$45/\$65
Shaved White Truffles	\$75/\$95

CHOICE OF DESSERT

WARM CHOCOLATE-CARAMEL CAKE

Vanilla Gelato, Chocolate-Orange Sauce

SEASONAL FIG ATRT

Mascarpone Cream, Honey, Toasted Pistachios

**\$70 PER PERSON DOES NOT INCLUDE
TAX, BENEFIT SURCHARGE & GRATUITY**