

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

CHOICE OF SECOND COURSE

KOREAN MARINATED FLAT IRON STEAK

Rock Shrimp and Lap Cheong Fried Rice,
Bok Choy

DUO OF FILET OF BEEF & RED WINE BRAISED SHORT RIB

Sweet White Corn, Sautéed 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, Sautéed 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

CHOICE OF DESSERT

WARM CHOCOLATE-CARAMEL CAKE

Vanilla Gelato, Raspberry Coulis

SEASONAL YELLOW PEACH TART

Mascarpone Cream, Toasted Almonds

OPERA CAKE

Almond Biscuit, Espresso, Orange Creme Anglaise,
Chocolate Gelato

PAMPLEMOUSSE GRILLE

Restaurant Week
September 2026

SUPPLEMENTAL OPTIONS

Truffle, Parmesan French Fries
Lobster & Truffle Grilled Cheese
Gnocchi or Angel Hair Pasta with
Shaved Black Truffles

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