

# *Brasserie du Soleil*

## *Raw Bar*

*Oysters On The Half Shell*

*Shrimp Cocktail*

*½ Maine Lobster*

*Seafood Tower for 2*

## *Appetizer*

*House Made Lobster Ravioli*

*grilled fennel, toasted pine nuts, saffron cream, cured egg yolk*

*Wagu Beef Tartare*

*caper, truffle, quail egg, pickled local mushrooms*

*Baked Triple Cream Brie*

*Fig, golden raisin, pecan, toasted brioche*

*Smoked Salmon Rillettes*

*arugula, sweet pepper gelée, blini*

## *Salad*

*Little Gem & Radicchio*

*toasted almonds, cherries, pecorino  
candied garlic vinaigrette*

*Caesar*

*crouton, shaved parmesan*

*Roasted Golden Beet*

*endive, apple, sunflower tuile  
fourme d'ambert mousse  
beet syrup*

## *Entree*

*Macadamia Nut Crusted Halibut*

*pommes puree, swiss chard, blistered tomatoes, ginger-orange emulsion*

*Petite Filet*

*fingerling potatoes, parsnips, grain mustard sabayon*

*Seared Scallops*

*herb spätzle, tapenade vierge, beet chips*

*Grilled Lamb Chop*

*goat cheese polenta, carrot confit, pumpkin spice*

*Pan Roasted Scottish Salmon*

*jasmine crisp, grilled portabella, roasted brussels sprouts, soy-lime butter*

*Seared Berkshire Pork Chop*

*sweet potatoes hash, apple brandy pan sauce, fried sage*