



dinner | autumn 2006

Appetizers

Escargot Baked En Crouete

Portobello Mushroom, Pouilly-Fuisse Garlic Butter, Sauce Provençal

10

Gulf Shrimp Brandade Galette

Basil-infused Sweet Corn Broth, Crispy Shallots

12

Crispy Lobster Spring Rolls

Sweet and Spicy Thai Dipping Sauce

13

Terrine of Hudson Valley Foie Gras

Organic Garden Greens, 30-year Old Balsamic Vinegar, White Truffle Oil

18

Day Boat Oysters

Absolut Vodka-Ginger Granita

1/2 Dozen
18

Dozen
26

Tempura-fried Ahi Tuna Sashimi

Wakame Salad, Wasabi-Soy, Pickled Ginger

14

Spinach and Ricotta Cheese Ravioli

Marscarpone Cream, Toasted Pine Nut Butter

9

Oysters Rockefeller

Baked on the Half-shell, Authentic Bourbon Street-style

12

Salads

Tender Field Greens

Goat Cheese Fritter, Wild Huckleberry Emulsion, Candied Pecans, Mandarin Orange

6

Nicoise

*Mesclun Greens, Seared Yellowfin Tuna, Quail Eggs, Fingerling Potatoes,
French Beans, Grain Mustard-Sherry Vinaigrette*

18

Spinach Salad

*Warm Applewood-smoked Bacon Vinaigrette, Feta Cheese,
Mushrooms, Shaved Red Onion*

6

Yacht Club Classic Caesar Salad

Romaine Leaves, House Made Dressing, Prosciutto Grissini

7

Happy Birthday Mrs. Barnes

Wednesday, October 04, 2006

Soups

Shrimp Bisque
Gulf Shrimp Croquette
8

Five Onion Soup 
Gruyère Cheese Gratinée
6

Entrées

Seafood Paella 
Maine Lobster, P.E.I. Mussels, Saffron Rice, Jumbo Prawns, Chorizo, Chicken
34


Filet Mignon
Potato Gratin, Marchand de Vin, Louisiana Fried Oysters, Bernaise Sauce
36

Grilled Tuna Rossini
Sauteed Foie Gras, Black Truffle, Creamed Spinach, Glace de Viande
28


Double-cut Pork Chop
Italian Sausage-stuffed, Crushed Fingerling Potatoes, Green Bean Gratinée
26

Pithiviers of Duck
Crisp Duck Breast, Brandied Pears, Watercress Salad, Poire Williams Jus
28

Blue Crab-stuffed Gulf Shrimp
Roasted Pepper Risotto Cake, Warm Watercress-Tomato Salad, Chipotle Aioli
30

New York Strip 
Honey-Chipotle Marinade, Caramelized Onion-Blue Cheese Quesadilla
33

Sauteed Chicken Alfredo
*Chef's Choice Pasta, Parma Prosciutto, Reggiano-Parmesano,
House Made Garlic Bread*
25

Mediterranean Bouillabaisse 
*Block Island Shellfish, Maine Lobster, Jumbo Prawns,
Gulf Snapper, Saffron-Garlic Rouille*
32

Colorado Rack of Lamb
Pine Nut-crusted, Pastilla of Truffled Potatoes, Vegetable Ratatouille
44

Sides

*Green Bean Gratinée
Potato Gratin
Caramelized Onion-Blue Cheese Quesadilla
Asparagus with Orange Glasage
Vegetable Ratatouille*
5