


Culinary council

STARTERS • SOUPS • SALADS

- Andy Matsuda **SUSHI ROLL TRIO** * 
California roll with masago, spicy tuna volcano roll,
asparagus-avocado roll
- Jonnie Boer **CUCUMBER GREEN APPLE & MUSTARD GOAT QUARK**
lovage with coconut, sherry-almond dressing
- David Burke **CRAB CAKES**
"Baltimore spiced" tomato vinaigrette
- Rudi Sodamin **ROASTED ZUCCHINI BISQUE** 
apple, basil
- Ethan Stowell **BORLOTTI BEAN AND PASTA SOUP**
parmesan, olive oil

m a i n s

- Ethan Stowell **BAKED RIGATONI WITH ITALIAN SAUSAGE**
tomato sauce, oregano
- David Burke **ROASTED SPICE-CRUSTED PRIME RIB**
WITH WILD MUSHROOMS *
vegetable stew, horseradish-mustard mousse
- Ethan Stowell **TOMATO BRAISED PORK OSSO BUCCO**
creamy polenta, baby carrots, gremolata
- David Burke **HALIBUT WITH PROSCIUTTO** * 
lemon-potato purée, tomato concasee, zucchini
- Rudi Sodamin **COCONUT CRUSTED SHRIMP SALAD**
beets, green beans, palm hearts, lemon, chive vinaigrette
- Andy Matsuda **VEGETABLE TEMPURA UDON**  
asparagus, shiitake, mirin-soy broth

d e s s e r t s

- Jacques Torres **CHOCOLATE PUFF PASTRY CRAQUELIN**
pastry cream, praline
- Rudi Sodamin **RICOTTA RASPBERRY TART**
vanilla ice cream
- Rudi Sodamin **THE MASTER CHEF'S SUNDAE**
vanilla ice cream, tropical fruit, whipped cream,
roasted macadamia nuts

 gluten-free

 non-dairy

 vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

Cheese may be non-vegetarian.