



DECADE DINNER #2: THE 1920S
FRIDAY, FEBRUARY 8 | 6:30 PM



LOBSTER COCKTAIL

*Maine lobster tail, claw & knuckle, chopped avocado, lemon vinaigrette,
lemon rind, house ketchup, grated horseradish sauce, sea salt*

SALAD

*Romaine & Iceberg lettuces, arugula, frisée, sundried tomatoes in oil,
red onions, house French dressing*

CONSOMME

*Duck gallentine in clarified chicken stock,
brunoise carrots, parsnips, turnips, thyme*

CROQUETTE

*Blue crab fritters, sweet peppers,
tarragon, pickles, spinach mayonnaise*

SAUSAGES

*Two house-made links, smoked pork & lamb,
rosemary-orange & black pepper-marjoram, respectively, sauce Chassuer*

VEGETABLES

*Fried potatoes & hollandaise, cauliflower in cream,
marinated cucumber & celery hearts, green beans almondine*

FRUIT COCKTAIL

*strawberries, raspberries, pineapple, melon,
red grapes (macerated in Luxardo cherry liqueur)*

HOUSE VANILLA ICE CREAM

Brandied peach & orange marmalade sauce

