

SEASON OF SEAFOOD

FEBRUARY 18 - APRIL 4

CLASSIC NEW ENGLAND STYLE

Boiled in aromatic court bouillon,
Muer's sherry butter

THERMIDOR

Split lobster, gratin with wild mushrooms,
brandy, Dijon mustard, crème, Gruyère

CRAB STUFFED

Broiled split lobster, jumbo lump crab
meat Imperial filling

LOBSTER NEWBERG

Poached lobster meat, Cognac,
sherry, mirepoix, fines herbes, crème,
puff pastry shell

SIGNATURE COCONUT CAKE

White chiffon layers, cream cheese icing,
sweetened coconut flake

