

SEASON OF SEAFOOD

FEBRUARY 18 - APRIL 4

CLASSIC NEW ENGLAND STYLE

Boiled in aromatic court bouillon,
Muer's sherry butter – 70

THERMIDOR

Split lobster, gratin with wild mushrooms,
brandy, Dijon mustard, crème, Gruyère – 77

CRAB STUFFED

Broiled split lobster, jumbo lump crab
meat Imperial filling – 87

LOBSTER NEWBERG

Poached lobster meat, Cognac,
sherry, mirepoix, fines herbes, crème,
puff pastry shell – 79

SIGNATURE COCONUT CAKE

White chiffon layers, cream cheese icing,
sweetened coconut flake – 14

