

## Les Classiques

### Appetizers

#### Crabavocat

Guacamole & Blue Crab Salad  
Spicy Tomato Coulis & Crispy Shrimp  
26

#### Thon-Thon

Seared Yellow Fin Tuna with Soy, Lime & Ginger  
Marinated Daikon & Toasted Sesame Oil  
24

#### Big Ravioli

Jumbo Ravioli Filled with Taro Root Mousseline  
White Truffle Oil & Mushroom Cappuccino  
25

#### Salada Carioca

Baby Greens with Prosciutto di Parma, Feta Cheese  
Tropical Fruit, Cashews & Lemon - Honey Vinaigrette  
19

#### Foie Gras Fruit Rouges

Pan Seared Hudson River Foie Gras with Focaccia  
Served with a Berry Jubilee  
32

### Entrées

#### Homard Banana

Roasted Maine Lobster with Caramelized Banana  
Brown Butter & Cilantro-Lime Sauce  
52

#### Chilean Sea Bass

Pan Seared Chilean Sea Bass with Hearts of Palm  
Soy Glazed Cashew Nuts, Garlic, Lime & Fresh Herbs  
49

#### Shrimp and Palm Risotto

Hearts of Palm Risotto with Sautéed Giant Shrimp  
Lobster Foam & White Truffle Oil  
38

#### Mango Porco

Marinated Pork Loin with Black Thai Risotto, Mango & Blueberries Aigre Doux,  
Lemon Zest Confit with Pink Peppercorns  
38

#### Boeuf Gorgonzola

Beef Tenderloin with Gorgonzola Cream Sauce  
Beaujolais Poached Pear, Crispy Potato Galette  
48