



THE ENGLISH ROOM

APPETIZERS

Foie Gras

Rhubarb, Cherries, Cherry Port Reduction /22

Grilled Octopus

Tomatoes, Shallots, Roasted Bell Pepper, Jalapeños, Capers /15

Charcuterie

Prosciutto di Parma, Salami, Bresaola, Duck Prosciutto, Irish Porter Cheddar, Roasted Bosc Pear /15

Beef Carpaccio

Beef Tenderloin, Arugula, Parmesan, Capers, Lemon /18

Sea Scallops

English Pea Risotto, Root Vegetable Reduction /19

Maryland Crab Cake

Cucumber, Mango Salad /16

POTAGE

English Pea /10

Tomato Basil Bisque /10

Lobster Bisque /12

SALADS

Iceberg

Stilton, Bacon Ring, Balsamic Stilton Dressing /11

Spinach Salad

Baby Organic Spinach, Baked Goat Cheese, Roasted Bosc Pear, Strawberry, Candied Walnuts, White Balsamic Vinaigrette /12

Beet Salad

Pistachio Goat Cheese, Radish, Extra Virgin Olive Oil, Cherry Vinegar, Sea Salt /13

Grilled Romaine

Sweet Corn, Bacon, Bleu Cheese, Focaccia Crouton /12

ENTRÉES

Steak au Poivre

14oz New York Strip, Potato Gratin, Broccolini /45

Black Angus Filet Mignon

10oz Black Angus, Fingerling Potatoes, Haricot Verts, Cipollini, Demi-Glace /38

Rack of Lamb

Salsify, Jerusalem Artichoke, Baby Carrots, Goat Cheese Potato Puree, Wild Garlic Honey Au Jus /48

Chilean Sea Bass

Asparagus Risotto, Carrot and Ginger Emulsion /36

Almond Crusted Dover Sole

Vegetable Fricassee, Marble Potato, Parsley Champagne Beurre Blanc /36

King Salmon

Forbidden Black Rice, Mushy Peas, Beurre Blanc Sauce /28

Chicken Milanese

Arugula, Parmesan, Tomatoes, Roasted Potatoes, Citrus Vinaigrette, Truffle Oil /23

Garden Napoleon *v*

Forbidden Black Rice, Green Peas, Beans, Beluga Lentils, Celery Root, Roasted Garlic Tomato Sauce /18