

### **Appetizers**

Beet Salad <i>Orange Perfumed Feta Cheese, Sicilian Pistachios, Organic Grapes</i>	11	Orecchiette w/ Duck Bolognese <i>Spring Garlic and Black Truffle Sauce</i>	16
Lobster Salad <i>Julienne Vegetables, Mango and Tahitian Vanilla Sauce</i>	17	Charcuterie Platter <i>Torchon of Foie Gras, Bresaola Wagyu, Serrano Ham, Country Pate, Fig Paste</i>	16
Samples of The Sea <i>Assortment of Prawns, Oysters, Alaskan King Crab Leg, Shrimp, Colossal Crabmeat</i>	18	Fisher Island Oysters on the Half Shell <i>Asian Cucumber Mignonette</i>	16.5
Jumbo Lump Crabmeat Salad <i>Herb and Lemon Dressing, Avocado Mousse and Mango-Mustard Sauce</i>	17	Duo of Yellowfin Tuna and Salmon Tartare <i>Fleur de Sel, Yuzu and Soy Pearls</i>	15
Classic Shrimp Cocktail	16.5	Wild Pacific Hamachi <i>Sesame Seed-Cucumber Salad and Thai Chili Sauce</i>	14

### **Soup**

Asparagus Soup <i>Herb Crème Fraîche</i>	9
Spring Garlic and Ramps <i>Jumbo Lump Crabmeat</i>	9

### **Entrees**

Organic Maine Salmon <i>Slowly Poached in Spanish Extra Virgin Olive Oil, Leek Fondue, Trumpet Royal Mushroom, Two Caviar Sauce</i>	28
Chatham Cod <i>Beluga Lentils, Grain Mustard Sauce</i>	28
Diver Sea Scallops and Prawns <i>Ragout of Potatoes, Black Garlic Sauce</i>	31
Florida Red Snapper <i>Wilted Baby Spinach, Golden Baby Beets, Thai Coconut-Lemongrass Sauce</i>	29.5
Griggstown Chicken <i>Mustard Spätzle, Wild Mushrooms and Tarragon Essence</i>	25

### **Salads**

Baby Arugula & Frisée Salad <i>Root Vegetables, Anjou Pears, Marcona Almonds, Goat Cheese, Champagne Vinaigrette</i>	12.5
Organic Baby Green Salad <i>Fennel, Blood Orange Vinaigrette</i>	8
Duo of Niman Ranch Pork <i>Tenderloin and Sous Vide cooked Belly, Baby Vegetables, Currant Sauce</i>	30
Porterhouse of Colorado Lamb <i>Spring Root Vegetables, Merguez Sauce</i>	36
Grilled Filet Mignon <i>Roasted Shallots, Fingerling Potatoes, Bordeaux Reduction, Roquefort</i>	38
Organic Veal Chop <i>Potato Gnocchi, Natural Jus</i>	39
Lobster and Seafood Ravioli <i>Piquillo Pepper Sauce</i>	28
Highlawn's Vegetarian Dinner Changes daily	24

Executive Chef Mitchell Altholz

The chef's seasonal herbs and vegetables are grown at our Farm and Greenhouse at Pleasantdale Château

