
Quark & Goat Cheese Cheesecake

Mango Compote, Exotic Fruit Sorbet

Dark Chocolate Torte

Nougat, Glazed Raspberries, Mint Chocolate Chip Ice Cream

Coffee Semifreddo

White Espresso Ice Cream

Lemon Pound Cake

Blueberries, Crème Fraîche, Crème de Cassis Sorbet

Honey Pistachio Cake

Blackberries, Greek Yogurt Sorbet

Apple Crisp “Tarte Tatin Style”

Dulce de Leche, Tahitian Vanilla Ice Cream

House Made Cookies

Daily Selection

Seasonal Ice Cream & Sorbets

Cheese Plate

A Selection of Aged Artisan Cheeses, Cranberry Walnut Bread

The **LAMBS CLUB**

DINNER

3 Courses, \$68 | 5 Course Tasting Menu for the Table, \$105

Wine Pairings Available

APPETIZERS

The Lambs Club Salad

Bitter & Soft Greens, Endive, Apple, Tarragon Vinaigrette

Grilled Octopus

Turnips, Potatoes, Lemongrass, Bacon

Parfait of Foie Gras

Asian Pear, Tokyo Turnip, Mustard

\$ 8 Supplement

Salad of Hawaiian Hearts of Palm

Castelvetrano Olive, Citrus, Avocado, Ginger

Pied de Cochon

Breakfast Radish, Pearl Onion, Green Apple, Sauce Gribiche

Carnaroli Risotto

English Pea, Uni, Ikura, Crispy Chicken Skin

Beef Tenderloin Tartare

Mushrooms à la Grecque, Watercress, Sunchoke, Crème Fraiche, Country Toast

Yellowfin Tuna Tartare

Bottarga, Chili, Seville Orange

Heirloom Shelling Bean Soup

Spring Onion, Haricot Vert, Bergamot

Shrimp Cocktail

Smoked Pink Peppercorn Sauce / 4.50 each

Oysters on the Half Shell

Cucumber, Fennel & Chili Mignonette / 4.50 each

MAINS

Chicken Fricassée

Roasted with Serrano Ham, Artichokes,
White Gazpacho Jus

Delmonico

Creekstone Prime Aged, Plancha Roasted, Braised Shallots
\$ 18 Supplement

Sea Scallops

Lightly Sautéed, Pressed Pork Belly,
Guanciale & Potato “Ravioli”

Chesapeake Bay Soft Shell Crabs

Basmati Rice, Currants, Madras Curry

Dover Sole

Whole Roasted on the Bone, Sauce Meunière
\$ 18 Supplement

Long Island Duck

French Prune, Duck Leg Confit,
Pistachio, Madeira

Nova Scotia Halibut

Spring Beans, Chorizo, Littleneck Clams

Ameracauna Hen Egg & Polenta Agnolotti

Rock Shrimp, Lardo, English Pea, Parmesan

SIDES 9

Potatoes Boulangère
Mushrooms, Glazed Onions, Thyme

French Fries
House Cut, Sea Salt

Chilled Pole Beans
Pickled Peppers, Radish, Grainy Mustard

Roasted Baby Turnips
Turnip Green Pesto, Olive Oil Crumbs

Broccoli Rabe
Chili, Lemon, Garlic

Chef/Partner Geoffrey Zakarian
Executive Chef Eric Haugen
Chef de Cuisine Jake Eberle