



## Chef's Philosophy

*Our goal is to achieve tasteful, simple food with innovative twists that create moments of delight for our diners. To do this we use modern global cooking methods that focus on preserving the integrity of the fresh ingredients each season has to offer. Freshness is at the core of everything we produce.*

*Bon Appétit from the culinary team of the Seahorse Grill...*

Tomasz Tabor, Chef de Cuisine

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## TASTING MENU

### **Hamachi Sashimi**

Rhubarb "Som Tam", Micro Coriander

### **George's Bank Scallop**

Cauliflower Puree, Charred Leek Oil, Green Apple

### **Seasonal Sorbet**

### **Blackened Strip Loin**

Caraway Carrots, Roasted Pear Sweet Mustard, Onion Ring

### **Foie Gras au Torchon**

Cognac Cherries, Chocolate Brioche

### **Milk Shake & Donuts**

Coffee Ice Cream, Hazelnut Mousse

**Food Only \$110, Food & Wine \$155**

*All prices are subject to a 17% service charge*



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## STARTERS

### Heirloom Gazpacho

Lobster, Vanilla Oil, Mango

### Carpaccio of Beef

Parmesan, Arugula, Macadamias

### Goat Cheese Terrine

Baby Spinach, Grilled Fruit, Walnuts

### Ginger Steamed Mussels

Coconut Lobster Bisque

### Hamachi Sashimi

Rhubarb "Som Tam", Micro Coriander

### Foie Gras au Torchon *(Supplement \$10)*

Cognac Cherries, Chocolate Brioche

### Field Greens Salad

Feta Cheese, Olives, Grilled Pita

### Sweet Corn Soup

Truffle Popcorn

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## ENTREES

### Blackened Strip Loin

Caraway Carrots, Roasted Pear,  
Sweet Mustard, Onion Ring

### Grilled Swordfish

Roasted Beets, White Asparagus, Truffle  
Vinaigrette, Arugula

### Grilled Petit Lamb T-Bones

Cippolini Jam, Summer Vegetables  
Green Peppercorn Vinaigrette

### Marinated Pork Tenderloin

Black Olive Tapenade, Salsa Verde  
Fork Smashed Potatoes

### Pan Seared Yellowtail Snapper

Butternut Two Ways, Black Mission Figs  
Baby Spinach, Port Wine Jus

### Tiger Prawns

Garlic Butter, Dukkah Spice, Apricots,  
Cous Cous

### George's Bank Scallop

Cauliflower Puree, Charred Leek Oil, Apple

### Black Pepper & Lemon Parpadelle

Artichokes Barigoule, Tarragon Butter

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## GRILLED ENTREES

*All grilled entrees include a choice of two sides and one sauce*

### Meat

Dry Aged U.S. Certified  
Black Angus Beef *(Supplement \$18)*

Tenderloin 8oz

Rib Eye 18oz

Strip Loin 14oz

"Tom Wadson" Chicken Breast

### Side Dishes

Escarole, Garlic, Bacon, Olive Oil

Sea Salt Crusted Potatoes

Seasonal Mushrooms

Sweet Potato Fries

Warm Tomato Salad

Pecorino Asparagus

Cesar Greens

### Fresh Fish & Seafood

Wahoo

Atlantic Salmon

½ Maine Lobster *(Supplement \$20)*

Maine Lobster *(Supplement \$37)*

### Sauces

Red Wine Jus

Bearnaise

Beurre Blanc

Café de Paris Butter

Brandy Cream

**2 Course Menu \$58, 3 Course Menu \$69**

*All prices are subject to 17% service charge  
Supplement Items are not included on the Meal Plan*