

APPETIZERS

Panko Crusted Lump Crabcakes

daikon-cucumber salad, cilantro
warm ginger mignonette

13

Devereaux's Caesar

aged parmesan, hearts of romaine,
herbed croutons

8

Maine Diver Scallops

spinach cream, crispy potato hash
caramelized garlic emulsion

14

Seared Foie Gras

pistachio, pomegranate, blood orange gelee,
house made brioche

20

Aborio Rice Risotto

asparagus, melted shallots
smoked duck, wild mushrooms, porcini dust

9

Apricot & White bean soup

Aged sherry glazed pork belly
frisee salad

10

Organic Beef Tartar

cashews, yuzu-curry vinaigrette, ginger
cucumber, asian greens

11

Salad of Petite Mache

roasted beets, blue cheese mousse
pickled apples, walnut vinaigrette

9

ENTRÉES

Bourbon Brined Loin of Pork

apple-onion puree, brussel sprouts,
glazed apples, port jus

28

Atlantic Salmon

snow peas, scallions, baby carrots,
daikon salad, miso broth

26

Two Preparations of Beef Ribeye

roasted shallots, white corn polenta, asparagus
smoked bacon, red wine essence

37

Braised Beef Shortribs

beluga lentils, arugula, fennel salad,
red wine reduction

32

Breast of Muscovy Duck

nishiki rice risotto, broccoli, kumquat marmalade,
citrus-soy emulsion

27

Black Grouper

warm potato salad, braised spinach
chorizo, mussels, saffron broth

28

Ashley Farms Breast of Chicken

sweet potato puree, apricot relish, toasted pecans
house made barbeque

25

Hawaiian Ahi Tuna

glazed baby bok choy, zucchini,
pearl pasta, tamarind glaze

29