

DINNER MENU

1ST COURSE

ONION POPPYSEED PARKER HOUSE ROLLS
\$7.95

LOBSTER CAPPUCINO
\$11.95
tarragon butter

CAESAR SALAD À LA SIR GRAHAM
\$14.95
twinkie crouton, anchovy

CURRIED CHICKEN BROCHETTE
\$13.95
rice quinoa pilaf

BOOTH ONE SALAD
\$14.95
micro chop of seven vegetables, light vinaigrette

ELEGANT LITTLE SALAD
\$10.95
little gem lettuce, shaved radishes, chervil

JAPANESE SNAPPER CEVICHE
\$16.95
sea urchin, passion fruit, aji amarillo

BIGEYE TUNA SASHIMI
\$16.95
crushed soy beans, harissa daikon

MEDALLION OF SEARED FOIE GRAS
\$21.95
fall fruits, port wine reduction

BLACK TRUFFLE SCRAMBLED EGGS
\$24.95

butter poached crab, fines herbes

GOLDEN BEETS & QUINOA MELANGE

\$13.95

whipped yogurt, watercress

SEAFOOD COLLECTION

\$74.95

king crab, shrimp, lobster, snapper ceviche, tuna sashimi, scallop crudo

CHILLED STONE CRAB

AQ

wonderful mustard sauce

MAINS

ROAST CHICKEN FRITES

\$26.95

kennebec potatoes, roasting jus

HERB-MARINATED CHICKEN PAILLARD

\$24.95

crispy artichokes, parmesan, arugula

ARTISANAL RICOTTA TORTELLINI

\$21.95

sage brown butter

BIGEYE TUNA AU POIVRE

\$37.95

tarragon béarnaise

ATLANTIC SEA SCALLOPS

\$32.95

watercress emulsion, hackleback caviar

TOURNEDO OF SALMON ASIATIQUE

\$31.95

LOBSTER RISOTTO

\$35.95

acquerello rice, fine herbs

PAINTED HILLS FILET MIGNON

\$37.95

english steak jam

SLICED DRY-AGED NEW YORK SIRLOIN

\$41.95

steak Diane or Stilton style

PRIME CHEESEBURGER TWINS

\$21.95

dry-aged lafrieda beef, blue or cheddar

BROILED LAMB CHOPS

\$39.95

mint risotto, toasted walnuts

CRISPY DUCK À LA BOOTH ONE

\$33.95

fall fruits & vegetables

CLASSIC BEEF WELLINGTON

\$36.95

mushroom bordelaise

WHOLE ROASTED

DOVER SOLE

\$47.95

cooked on the bone, brown butter

CÔTE DE BOEUF

\$105.00

36 oz. dry-aged bone-in ribeye, black truffle béarnaise

ROASTED CAULIFLOWER

\$18.95

pistachios, preserved lemon, spiced yogurt

SIDES

CREAMED SPINACH

\$8.95

CRUSTED GRATIN POTATOES

\$8.95

SILKY POTATO PURÉE

\$8.95

CRISPY HAND-CUT FRITES

\$8.95

CAULIFLOWER ROMANESCO

\$8.95

GRATIN OF SWEET POTATOES

\$8.95

QUICKLY COOKED ASPARAGUS

\$9.95

DOUBLE BAKED POTATO WITH TRUFFLES

\$11.95