

AMBRIA Degustation Menus

Classic & Shellfish 75.00      Vegetarian 65.00

Fish Plates	Roasted New Zealand John Dory, Oyster Mushrooms, Sweet Potato and Orange Purée, Lemon-Olive Vinaigrette	29.00
	Line Caught Lightly Poached Halibut, Braised Fennel, Shiitake Mushrooms, Arugula and Parsley Broth	29.00
	Australian Ocean Trout, Black Trumpet Mushrooms, Champagne Fumet, Black Truffle, American Sturgeon Caviar, Young Leeks	33.00
	Maine Lobster à L' Americaine, Shiitake Mushrooms, Leek Risotto	36.00
Main Plates	Australian Rack of Lamb, Almond Spiced Mojo Crust, Couscous, Tomato Fondue, Thyme Sauce	33.00
	Grilled Beef Tenderloin, Braised Beef Ravioli, Mushroom Terrine, Tomato Confit, Madeira Sauce	36.00
	Roasted Veal Chop, Spring Vegetables, Saffron Basmati Rice, Sage Sauce	36.00
	<u>For Two To Share, Carved Tableside:</u> Bone-in 28 oz. Aged Prime Rib Eye Steak	88.00
	Garlic Baby Spinach, Morel Mushrooms, Soufflé Potato, Rioja Sauce	
	Maple Glazed Muscovy Duck Breast, Stuffed Leg, Braised Red Cabbage, Bacon, Port Tamarind Sauce	33.00
Games Plates	Crispy Sweetbreads, Chestnuts, Truffle Sauce	29.00
	Medallion of Venison, Spiced D' Anjou Pear, Chestnut Purée, Porcini Cream Sauce	35.00

A Selection of Fine Cheeses      15.00

*Chef/Proprietor: Gabino Sotelino*

*Chef de Cuisine: Anselmo Ruiz*

	Seared Diver Scallops, Black Trumpet Mushrooms, Prosciutto Chive Vinaigrette	14.00
First Plates	Roasted Quail, Butternut Squash, Pomegranate Sauce	14.00
	Ahi Tuna Tartare	15.00
	Smoked Salmon, Crème Fraîche, Capers, Red Onion, Chives	12.00
Classics	Sautéed Foie Gras, Roasted Pineapple, Sauternes Sauce	21.00
	Beluga Caviar, Blinis, Traditional Garnish	90.00
	Mesclun Greens, Herb Croutons, Chive Vinaigrette	9.00
Salads	Watercress, Roasted Pears, Roquefort, Walnuts, Port Vinaigrette	11.00
	Roasted Squab, Baby Frisée, Red Cabbage, Bacon	15.00
Soup	Soup of the Day	6.00
	Lobster Consommé, French Lentils, Truffle Juice	9.00

\*Please refrain from all use of cellular phones in the dining room.