

Starters

*Ahi Tuna Wrapped Fisher Island Oysters
Red Beet and Horseradish Remoulade
\$14.00

*Banana Blossom Salad with House Smoked Mallard Duck
Coconut Vinaigrette
\$10.00

Rabbit Polenta Terrine, Truffled Crème Fraîche
\$11.00

Lobster Bisque
Infused with Cognac
\$7.00

Classic Caesar Salad with Peppered Lavash
and Aged Vermont Cheddar Cheese
\$7.00

*Asian Glazed Grilled Wild Boar Chop, Fig and Tomato Confit
\$12.00

*Ahi Tuna Tartare, Wasabi Tobiko Vinaigrette
\$10.00

Chef's Daily Soup Creation
\$6.00

Escargot Florentine in Puff Pastry
Sautéed Escargot and Spinach in a Port Wine Beurre Rouge
\$10.00

Cygnus Signature Beefeater Gin Tomato Soup (for two)
\$18.00

Deconstructed Chilled Jumbo Shrimp Cocktail
with a Cucumber - Tomato Relish and Horseradish Cream
Cocktail Sauce and Garlic Crostini
\$12.00

Red Shiso and Organic Mixed Field Green Salad
Peanut Ginger Dressing
\$7.00

Baby Spinach and Sorrel Salad
with Gorgonzola, Michigan Cherries and Toasted Pine Nuts
Tossed with a Smoked Bacon Vinaigrette
\$7.00

Potato and Eggplant Terrine
Crème Fraîche Fondant, Beet Juice Reduction
\$8.00

*Rib-eye Steak on Sugarcane Skewers, Mango Chutney
\$12.00

*Grilled Foie Gras
Okinawa Sweet Potato, Butternut Squash and Black Truffle Hash
\$10.00

Purple Sticky Rice Crab Cakes
Wasabi Sabayon
\$11.00

Main Course

Seafood Trio of Grilled Lobster Sausage, Sea Scallops
Grilled North Atlantic Salmon
Maitake Mushroom and Black Truffle Flan
Saffron Infused Tomato Water
\$29.00

Harissa and Yogurt Baked Free Range Chicken
Israeli Couscous, Pea Curry
\$23.00

*Tanzanian Peaberry Coffee Spiced Filet of Beef
Gorgonzola Cheese Polenta, Honey Malt Glaze
\$33.00

*Chipotle Marinated New York Strip Steak
Onion and Red Pepper Strewn Grits
Spicy Chipotle Ketchup
\$34.00

Poached West Coast Mussels
In a Ginger and Star Anise Infused Vegetable Consomme'
with Udon Noodles, Blanched Sea Asparagus
\$25.00

*Colorado Lamb Two Way
Pistachio Encrusted Broiled Rack and Braised Lamb Shank
Red Onion Tart, Pinot Noir Demi-Glace
\$30.00

*Roast Tenderloin of Pork with Apple Poblano Chutney
Stilton Cheese Infused Grilled Potato Pancakes
\$27.00

Indian BBQ Gulf Shrimp
Rice and Lentil Khitchuri, Vegetable Subz Kebab
\$28.00

Yuzu Juice Soaked Sauteed Sea Bass
Homemade Pommery Mustard Pasta Rags, Spicy Almond Sauce
\$29.00

*Pan-fried Hazelnut Crusted Tenderloin of Veal
Okinawa Sweet Potato Hash, Apple-Quince Puree
Savory Chocolate Vinaigrette
\$30.00

*Petite Filet Mignon and BBQ Gulf Shrimp
Roasted Fontecchio Whipped Potatoes
Maitake and Truffle Mushroom Sauce
\$31.00

Chef welcomes any Vegetarian, Vegan or Low Carb Dietary requests
Please speak with your server

Chef de Cuisine Werner Absenger

**Consuming Raw or Undercooked Meat, Shellfish and Eggs
May Increase Your Risk of Food - Borne Illnesses*

18% Gratuity will be added for parties of six or more