





CAVIAR SERVICE

BAERI CAVIAR
Potato Chips, Sour Cream, Chive Oil

**ROYAL OCSIÈTRE
GOLD CAVIAR SANDO**
Toasted Brioche, Lemon Cream

KRISTAL CAVIAR TARTELETTES
Carrot Purée, Shiso

SEA

SLOW POACHED HALIBUT
Beets, Radish, Swiss Chard, Beet Broth

PAN ROASTED BLACK BASS
Eggplant, Tomatoes,
Bouillabaisse Sauce

FULLY LOADED LOBSTER ROLL
Caviar, Truffle, Trout Roe, Shiso

LAND

RIBEYE
Broccolini, Tomatoes, Peppers

LAMB CHOPS
Creamed Spinach, Potato Puffs,
Lamb Sauce

HERB ROASTED CHICKEN
Kale Salad, Salsa Verde, Shoestring Potatoes

CHILLED

CITRUS-CURED SEA TROUT
Fennel, Radish, Trout Roe

FLUKE TARTARE
Green Beans, Sesame, White Soy Sauce

OYSTERS
Chilled Island Creek Oysters

LONG ISLAND ROYAL RED SHRIMP
Cocktail Sauce

SOUPS & SALADS

CHILLED CUCUMBER SOUP
Tomatoes, Zucchini, Melon

WARM CARROT SOUP
Turnips, Chickpeas, Carrots

NEW WALDORF SALAD
Celery, Apples, Grapes, Walnuts, Lemon Dressing

HEIRLOOM TOMATO SALAD
Cherries, Basil, Frisée Lettuce

PASTA

LEEK RAVIOLI
Basil, Pine Nuts, Summer Squash Sauce

MUSHROOM TAGLIATELLE
Cream, Bacon, Black Pepper, Cheese Sauce

GARDEN RICOTTA CAVATELLI
Zucchini, Oregano, Summer Beans

YARD BURGERS

LEX BURGER
Cheddar Cheese, Caramelized Onion,
Thousand Island Sauce, Seeded Bun

BEEF SLIDERS
Caramelized Onions, Katsu Sauce

VEGGIE SLIDERS
Napa Cabbage Slaw, Pickled Peppers

PLATTERS

SEAFOOD PLATTER
Chilled Island Creek Oysters, Royal Red Shrimp,
Jumbo Prawns, Lobster Roll

VEGETABLE PLATTER
Roasted and Raw Vegetables, Onion Dip

CHEESE & CHARCUTERIE
Selection of American Farmstead Cheeses,
Charcuterie, Crackers

SEASONAL VEGETABLES

FAIRYTALE EGGPLANT
Pole Beans, White Miso Glaze

TENDER CARROT & SPINACH
Farro, Saffron, Coriander

TOMATO & ZUCCHINI GRATIN
Parmesan

SIDES

BEEF FAT FRIES 19
Charred Onion Sour Cream Sauce

POTATO SKINS 17
New Garlic & Thyme

SUMMER GARDEN PICKLES 18
Selection of Market Vegetables

