

# Five Course Prix-Fixe

Jumbo Lump Crab & Scallop Mouselline Cake  
*Roasted Red Pepper Coulis*  
*Gloria Ferrer, Sparkling, Private Cuvée, California*

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Simple Greens  
*Field Greens, Cherry Tomatoes, Radishes, Cucumber,*  
*Feta Cheese and Citrus Vinaigrette*  
*Pinot Grigio, Barone Fini, Italy*

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House Made Potato Gnocchi  
*Young Carrots, Pea Puree, Parmesan Reggiano*  
*Pinot Blanc, Trimbach, France*

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Grilled 7oz. Filet Mignon\*  
*Duck Fat Roasted Fingerling Potatoes, Grilled Asparagus*  
*Cabernet Sauvignon, Carmen, Gran Reserva, Chile*

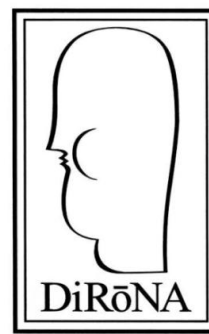
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Crème Brûlée  
*Seasonal Berries, Whipped Cream*  
*Moscato D'Asti, "Nivole", Michele Chiarlo, Italy*

*Per Person 80*

*Paired with Wines 115*

*Stefan Jarausch*  
*Executive Chef*



THE AWARD  
OF EXCELLENCE  
FROM  
DISTINGUISHED  
RESTAURANTS OF  
NORTH AMERICA

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

*\*Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness especially if you have certain medical conditions.*

# Top of the Hub<sup>SM</sup>

RESTAURANT & LOUNGE

## FEATURES:

Handcrafted Cheese Selection \$24  
*Walnuts, Fruit Relish, Nutbread Crackers*  
*Four Fat Fowl, Rensselaer County, NY– St. Stephen, Triple Cream*  
*Jansal Valley, New Bedford, MA – Blue Crusted Goat*  
*Vermont Shepherd, Westminster, VT – Invierno*  
*Kilchurn Estate, Southern England – Cave Aged Cheddar*  
*Thistle Hill Farm, North Pomfret, VT – Farmstead Tarentaise*  
*Suggested with a glass of:*  
*LBV Port, Dow's, 2011 \$14*

Royal Belgian Osetra Caviar  
*Traditional Garnitures*  
\$125  
*Suggested with a glass of:*  
*Veuve Clicquot, Reims, France \$20*

Butter Braised Local Cod  
*Cauliflower Puree, Romano Beans, Watermelon Radish, Charred Corn and Tomato Salsa*  
\$38  
*Suggested with a glass of:*  
*Chablis, Domaine Laroche, San Martin, France \$16*

## FROM THE CELLAR:

*Chardonnay, Saintsbury, Sangiacomo Green Acres, Carneros, 2013 \$75*

*Cabernet Sauvignon, Trinchero, Mario's, Napa Valley, 2012 \$95*

*Merlot, Duckhorn, Napa Valley, 2013 \$80*

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## Appetizers

**Tartar of Yellowfin Tuna\* 17**

*Cucumber Carpaccio, Avocado Cream, Puffed Rice Noodles, Miso Dressing*

**Traditional Creamy Lobster Bisque 12**

*Aleppo Chili & Chives*

**New England Clam Chowder 11**

**Classic French Onion Soup 12**

*Gruyère Gratin*

**Beef Carpaccio\* 18**

*Fried Capers, Shaved Parmesan, Arugula, Lemon Peppercorn Dressing, Cheese Crostini*

**Jumbo Lump Crab Gnocchi 16**

*Young Carrots, Spring Pea Puree, Parmesan Reggiano*

**Jumbo Shrimp Cocktail 21**

*Cocktail Sauce, Lemon Wedges*

**Grilled Baby Octopus 18**

*Warm Fingerling Potato Salad, White Cabbage Slaw, Pickled Pearl Onions*

## Salads

**Sugar Snap Pea and Watercress Salad 12**

*Arugula, Red Peppers, Bean Sprouts, Miso Sesame Dressing*

**Simple Greens 11**

*Field Greens, Cherry Tomatoes, Radish, Cucumber, Feta Cheese and Citrus Vinaigrette*

**TOTH Caesar Salad 12**

*Crispy Romaine Lettuce, Cherry Tomatoes, Radish, Aged Parmesan, Garlic Croutons, Caesar Dressing*

**Spring Lobster Salad 23**

*Watermelon, Fresh Corn, Bibb Lettuce, Cherry Tomatoes, Thai Chili Vinaigrette*

## Pasta & Vegetarian

**Confit Style Chicken Pappardelle 31**

*Sauteed Kale, Yellow Peppers, Marinara Sauce, Boursin Mascarpone*

**Lobster Ravioli 38**

*Lemon Caper Brown Butter, Asparagus, Watercress, Aleppo*

**Asian Marinated Tofu 27**

*Soba Noodles, Asian Vegetables, Chili, Cilantro*

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## Native Seafood and Shellfish

**Truffle Dusted Salmon\* 37**

*Heirloom Cherry Tomatoes, Roasted Marble Potatoes, Bok Choy, Lemon Beurre Blanc*

**Atlantic Herb Crusted Halibut 38**

*Shellfish Tomato Broth, Mussels, Zucchini Pearls, Saffron Pasta*

**Seafood Cioppino 40**

*Local Catch, Jumbo Shrimp, Mussels, Clams, Chorizo, Potatoes, Garlic Crostini, Tomato Saffron Broth*

**Togarashi Seared Tuna Steak\* 38**

*Bamboo Rice, Stir Fry Vegetables, Red Pepper Coulis*

**Steamed Native 2 lb. Lobster Market Price**

*Boiled Potatoes, Asparagus, Drawn Butter*

**Georges Bank Seared Scallops 39**

*Crab Risotto, Sweet Corn Coulis, Lemon Oil*

## Aged Meats and Poultry

**Crispy Duck Breast 38**

*Mustard greens, Baby Carrots, Heirloom Cherry Tomatoes, Duck Fat Fingerling Potatoes Shallot Vinaigrette*

**Grilled Filet Mignon\* 7 oz. 43 10 oz. 49**

*Duck Fat Roasted Fingerling Potatoes, Asparagus, Madeira Sauce*

**14 oz. "USDA PRIME" Center Cut NY Strip Steak\* 55**

*Marrow Butter, Truffle Au Gratin Potatoes, Grilled Asparagus*

**Moroccan Spiced Lamb Chops\* 42**

*Roasted Fennel, Carrots, Zucchini Pearls, Tomatoes, Mint Puree*

**16 oz. 28-Day Dry Aged Prime Bone-In Ribeye\* 62**

*Balsamic Roasted Crimini Mushrooms, Asparagus, Duck Fat Roasted Fingerling Potatoes*

### Accompaniments

Truffled Au Gratin Potatoes 10 Garlic Buttered Green Beans 9 Grilled Asparagus 9

Duck Fat Roasted Fingerling Potatoes 7 Seasonal Vegetables 8

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