

Five Course Prix-Fixe

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

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

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

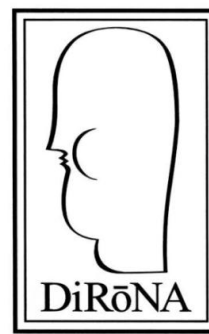
Grilled 7oz. Filet Mignon*
Duck Fat Roasted Fingerling Potatoes, Grilled Asparagus
Cabernet Sauvignon, Carmen, Gran Reserva, Chile

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 HubSM

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

Harissa Spiced Swordfish Steak
Chickpea and sesame puree, lemon oil, barely cooked vegetables, red pepper coulis
\$38

Suggested with a glass of:
Pinot Noir, Decoy, Sonoma County \$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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