OCEANIQUE

French-American Modern Cuisine

Chef Mark Grosz

Five Course Tasting Menu $80

1er

Chef's Surprise

2ème

Country Pate

Hazelnuts Parsley-Apple Salad Blackberry Gelée Poilâne Toast

Autumn Corn Soup

Leeks Purple Potatoes Lobster

Wild Maine Diver Scallops

Lobster-Soy Broth Kimchi Cilantro

Pear Maytag Blue Cheese

Red Watercress Pecans Buttermilk

Butternut Squash Ravioli

White Asparagus Prosciutto Crispy Sage Walnuts

3ème

Seasonal Sorbet

4ème

Wild Maine Yellowfin Tuna

Brussels Sprouts Chanterelles Bacon Turnip Eggplant

Organic California Sturgeon

White Asparagus Pea Tips Purple Potatoes Porto

Organic Spanish Turbot

Fennel Artichoke Heirloom Carrots Lemongrass

5ème

Chef's Pastry Selection

18% Gratuity Will Be Added Before Certificates Are Redeemed

*Do not be disappointed if a fish is not available;
We maintain the highest level of freshness for our guests by
cooking seasonally, sourcing locally & organically