



THE ENGLISH ROOM

Appetizers	Ploughman's Lunch 16 <i>Shaved Prosciutto, English Cheddar, Stilton Blue Cheese, Cornichons, Olives, Shaved Apple Hard Boiled Eggs</i>
	Beef Carpaccio 16 <i>Beef Tenderloin, Arugula, Parmesan, Capers, Lemon</i>
	Foie Gras 22 <i>Rhubarb, Cherries, Cherry Port Reduction</i>
	Grilled Octopus 19 <i>Fingerling Potatoes, Green Beans, Pickled Peppers, Castelvetrano Olives, Romesco Sauce (Contains Nuts)</i>
	Seared Diver Scallops 19 <i>English Pea Puree, Bacon & Tomato Jam, Crème Fraiche, Mint</i>
Soup	English Pea 10
	Lobster Bisque 12
Salads	Butter Lettuce 14 <i>Avocado, Stilton Blue Cheese, Cherry Tomatoes, Champagne Herb Vinaigrette</i>
	Caesar 14 <i>Artisan Romaine Heart, Parmesan Cheese, White Anchovies, Focaccia Croutons</i>
	Grapefruit, Arugula & Endive 15 <i>Humboldt Fog Goat Cheese, Candied Walnuts, Stoneground Mustard Dressing</i>
	Beet & Goat Cheese 15 <i>Herbed Goat Cheese, Red & Yellow Beets, Pistachios, Watercress, Orange-Anise Vinaigrette</i>
Entrees	Zucchini, Feta Cheese & Dill Cake 19 <i>Grilled Corn, Scallion & Avocado Relish, Cherry Tomatoes, Smoked Greek Yogurt</i>
	Almond Crusted Dover Sole 38 <i>Vegetable Fricassee, Marble Potato, Parsley Champagne Beurre Blanc</i>
	Chilean Sea Bass 38 <i>Potato Rosti, Beet Puree, Foraged Mushrooms, Sea Beans, Vanilla Sauce</i>
	Scottish Salmon 29 <i>Pancetta & English Pea Fregola Risotto, Braised Endive, Corn & Saffron Sauce</i>
	Chicken Milanese 25 <i>Arugula, Parmesan, Tomatoes, Roasted Potatoes, Citrus Vinaigrette, Truffle Oil</i>
	Rack of Lamb 48 <i>Salsify, Jerusalem Artichoke, Baby Carrots, Goat Cheese Potato Puree, Wild Garlic Honey Au Jus</i>
	Angus Filet Mignon 39 <i>Angus Certified, Fingerling Potatoes, Haricot Verts, Cipollini, Demi-Glace</i>
20oz Bone-In Rib-Eye 56 <i>Thousand Layer Duck Fat Potatoes, Red Wine-Braised Shallots, Shallot Herb Butter</i>	