

Appetizers

Today's Special Thunder Appetizer:

Herb and Fennel Pollen-roasted Maine Lobster Salad,

Fennel, Cucumber, Asian Greens, Yuzu Essence,
Lobster Vinaigrette, with Fennel and Dill Emulsion 18.00

☛ *Barons de Rothschild Bordeaux Blanc,, '08 10.00* ☛

Chardonnay-steamed Narragansett Bay Rhode Island "Rhody Royal" Mussels

Fennel, Chiles, Pesto Crema, and Grilled Sourdough Crostini 16.00

☛ *Benziger Chardonnay, Carneros '08 10.00* ☛

Floribbean Wild Gulf Shrimp Cocktail

Ruby Grapefruit, Blood Oranges, Winter Radishes, Hearts of Palm,
Sauce Verde, and Piquant Mango-Mojo Emulsion 17.00

☛ *Trenza Blanco Albariño-Grenache Blanc Blend,
Edna Valley '08 12.00* ☛

Crispy Sesame and Togarashi-scented Calamari

Spiced Green Papaya, Wakame, and Vegetable Julienne,
with Asian Dipping Sauce 14.00

☛ *Hooked Riesling, Rheinhessen '08 10.00* ☛

Our Signature Flying Fish Cafe

"Crispy Maine Coast Jonah Crab Cake"

Savory Vegetable Slaw, Roasted Red Pepper Coulis,
and Ancho Chile Rémoulade 16.00

☛ *Barnard Griffin Dry Riesling, Columbia Valley '08 11.00* ☛

Yellowfin Tuna Tartare

and Crispy Tempura Tuna-Vegetable Sushi Roll

Hijiki and Wakame Seaweed, Yuzu Tobiko, Wasabi Foam,
with Sweet-and-Spicy Sauce 16.00

☛ *Selbach-Oster Kabinet Riesling, Mosel '08 12.00* ☛

Our Chef's Degustation of Worldly Artisanal Cheeses

Five Tasting Portions and accompaniments

Raisins on the Vine, Membrillo, Honeycomb,

Pumello-Red Onion-Golden Raisin-Yuzu Compote Agrodolce 16.00

☛ *Bodega Navarro Correas Alegoria Gran Reserva Malbec,
Argentina '06 13.00* ☛

Artisanal Soup and Salads

Soup of the Day: Aged Sherry-laced She Crab Crema

Fondue of Sweet Maine Crab, French Leeks,
Fresh and Sundried Tomatoes, Duck-laced Croutons

Tiny Greens, and Dill-infused Oil 10.00

☛ *Castell Silvaner, Franken '06 11.00* ☛

Caesar Salad

Young Red and Green Romaine,

Roasted Garlic Dressing, Parmigiano-Sonoma Jack Frico,
and Pesto-Sourdough Croutons 11.00

☛ *Kiona Vivacious Vicky Rose, Washington '07 8.00* ☛

Salad of Local Vero Beach Arugula and Watercress,

Candied Walnuts, Red Pears, Gorgonzola Dolce,
and Artisanal Montegottero Walnut Oil Vinaigrette 12.00

☛ *Valckenberg Dornfelder, Rheinhessen '08 10.00* ☛

Fresh Mozzarella di Bufala, "Ugli Ripe" Beefsteak and Tiny Florida Grape Tomatoes

Balsamic Glaze, Exotic Peppercorns,

Petite Basil, and Sicilian Olio Verde 15.00

☛ *Graham Beck Bliss Demi-Sec, South Africa NV 11.00* ☛

Entrées

Our Chef's Special Thunder Fish:

Thai-LemonMyrtle-Sesame –Panko Crusted Maryland Wild Striped Bass

Young Carrots and Bok Choy, Asian Mushrooms,
Romanesco Broccoli and Purple Snow Peas,
with lightly Curried Carrot-Coconut Infusion 38.00

☛ *Gunderloch Diva Spätlese Riesling, Rheinhessen '07 12.00* ☛

Smokey Citrus and Fragrant Pepper-spiced Yellowfin Tuna

Saffron Potatoes, Piquillo Peppers, Roasted Fennel,
Tiny Tomatoes, Chorizo and Saffron-Vegetable Nage 37.00

☛ *Torres Esmeralda Muscat-Gewürztraminer Blend,
Catalunya-Espana '08 10.00* ☛

Oak-grilled North Atlantic Bay of Fundy Salmon

Brown Butter-laced Cauliflower Puree

and Roasted Broccoflower and Purple Cauliflower,
Vermouth-Caper-Golden Raisin Butter Emulsion 36.00

☛ *Coldstream Hills Pinot Noir, Yarra Valley '07 11.00* ☛

Oak-grilled Maine Diver Scallops

Butternut Squash, Sage, Mascarpone and Pecorino-laced
Risotto di Carnarolli, Prosciutto di Parma Cracklins' 34.00

☛ *Belle Glos Meiomni Pinot Noir, Central Coast '07 13.00* ☛

Our Signature Flying Fish Café "Potato-wrapped Red Snapper"

Leek Fondue, Veal Glace, Red Wine and Cassis Butter 36.00

☛ *Santenay Pinot Noir Joseph Drouhin '06 14.00* ☛

Red Kuri Squash and Midnight Moon Chèvre Ravioli

Farmer Lee's Root Spinach, Sunchokes, Honshemeji Mushrooms,
Sunchoke-Porcini Crema, and Amaretti Crumbles 28.00

☛ *Bonny Doon Le Cigare Volant, Santa Cruz '05 12.00* ☛

Wattleseed, Porcini and Pepperberry Scented Angus Beef Short Rib "Osso Bucco"

Mustardseed Spätzle, Bacon-laced Rhapini,

Roasted Fennel, Port Wine-Mustard-Red Pepper Reduction,
and Horseredish-Citrus Gremolata 40.00

☛ *Tiara Carmenere, Rapel Valley-Chile '06 11.00* ☛

Our Signature Flying Fish Café

"Char-crusted Certified Black Angus New York Strip Steak"

Roasted Fingerling Potatoes, Root Vegetables,
and Pole Beans, with Classic Sauce Foyot 42.00

☛ *m2 "Duality", Syrah-Petite Syrah Blend,
Shenandoah Valley '06 12.00* ☛

Seasonal Sides

°Truffle and Herb-laced Idaho Fries

Roasted Garlic Aioli 8.00

°Grilled Vegetable Medley 7.00

°Creamy Risotto di Carnarolli 9.00

°Fines Herb-roasted Mushrooms 8.00

°Asian Vegetable Stir Fry

Ginger-Soy-Sesame Glaze 7.00

°Grilled Winter Crop Asparagus,

with Sauce Foyot 9.00

°Garlic and Lemon-scented Rhapini 7.00

"If you're given champagne at lunch, there's a catch somewhere.".....Lord Lyons

*For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
An 18% service charge will be added for parties of 6 or more.*