



**Chef Oscar Tasting Menu  
With Vegetarian Options \***

**Amuse-Bouche**  
Chef's Selection

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**Ahi Tuna Tartare**  
Seaweed Salad | Lotus Chips  
or

**Asparagus Salad \***  
Avocado | Artisanal Honey-Lemon Vinaigrette

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**Maine Lobster & Jumbo Crab Risotto**  
English Peas | Tarragon Emulsion  
or

**Arborio Risotto \***  
Spring Mushroom | Truffle Oil

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**Yellow & Red Beet Salad \***  
Capriole Goat Cheese | Roasted Hazelnut

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**Intermezzo**

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**Duo of Diver Sea Scallop & Rack of Lamb**  
Yellow Squash Mousseline | Tapenade  
Thyme Sauce  
or

**Hand Cut Spinach Gnudi \***  
Homemade Ricotta | English Peas  
Spring Herb Pesto

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**Pineapple Carnival**  
Caramelized Pineapple | Warm Lemon Grass Tea  
Coconut Gelato

**\$89**