

## New Ideas

### Appetizers

**Roasted Beet Salad 10**

toasted goat cheese, herb vinaigrette, micro greens

**Watermelon Salad 12**

heirloom tomatoes, vine-ripened watermelon, herbs, Pure Luck feta, rice wine vinaigrette

**Baby Lettuce 12**

lola rosa, red oak, garden herbs, baby heirloom tomatoes, emulsified balsamic

**House Cured Scottish Salmon Gravlox 14**

lemon aioli, frisse, poached yard egg, bowfin caviar

**Stuffed Calamari 14**

wild mushroom and shrimp stuffed calamari, grilled prawn, crispy tentacle, yuzu, kimchi

**Braised Octopus 19**

avocado aioli, garlic puree, chorizo, & celery heart salad

**Butter-Poached Crab 20**

arugula pudding, roasted fingerling potatoes, lobster foam

### Entrees

**Alaskan Halibut 34**

braised bok choy, pickled gingered salad, wasabi essence

**Scallops 36**

fried green tomatoes, cucumber, tomato, crispy parsnip, whole grain mustard vinaigrette

**Pan Seared Chilean Sea Bass 37**

jasmine rice, roasted peanuts, caramelized ginger, curry nage, soy glaze

**Pan Seared Grouper 32**

jalapeño polenta, avocado relish, peppered shrimp consommé

**Braised Short Rib 33**

roasted eggplant puree, ratatouille, crispy shallots, parsley

**Five Spice Center Cut Pork Tenderloin 29**

pommes puree, granny smith apple sauce, roasted corn relish

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R E S T A U R A N T  
C I N Q

### Sides

Spring Vegetables 9

Shrimp Hash 9

Truffle Mac 9

**Osetra Caviar Service Available**

## Classics

### Appetizers

**Tomato Mozzarella Caprese 12**

calabro mozzarella, vine ripened tomatoes, basil pesto, balsamic reduction

**Cesar Salad 10**

classic dressing, white anchovies, garlic croutons, parm twille

**Jumbo Lump Crab Tower 25**

avocado, tomato, marinated cucumbers, citrus

**Hudson Valley Foie Gras 24**

seasonal fruit preserve, reduced balsamic, crostini

**Luna Ravioli 14**

braised beef, foie gras, parmesan monte, beef jus

**Escargots Bourguignon 13**

traditionally served with parsley and garlic butter

**Lobster Bisque 12**

with Louisiana lump crabmeat

### Entrees

**Gulf Red Snapper 37**

lump crabmeat, tomato compote, lemon butter

**Pan Seared Supreme Chicken Breast 24**

traditional molé, roasted poblano sauce

**Filet Mignon 44**

grilled and served with spring vegetables

**Blackened Ribeye 44**

aged 21 days, blackening spice, fried okra, confit chipolini onions, roasted potatoes, compound butter

**Baby Colorado Rack of Lamb 48**

whole roasted four bone rack, spring vegetables, red wine demi

Executive Chef Jeramie Robison  
Sous-Chef Victor Peña