

RAW

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|---|------|
| YELLOWFIN TUNA | 14 |
| <i>Bonito Ranch, Ginger Dressing, Spicy Tapioca</i> | |
| WEST COAST OYSTERS | 3 ea |
| <i>Rhubarb Juice, Oval Room Vinegar, Red Plums</i> | |
| JAPANESE MADAI | 14 |
| <i>Sesame, Sea Beans, Lily Bulbs, Thai Chili</i> | |
| RHODE ISLAND FLUKE | 12 |
| <i>Coconut, Lime, Togarashi, Breakfast Radish</i> | |

APPETIZERS

COLD

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| CITRUS ROASTED BEETS | 12 |
| <i>Kefir, Wasabi, Blackberry Vinaigrette</i> | |
| LEEK SOUP | 11 |
| <i>Cold Potato Cream, Pickled Beech Mushrooms, Chive Oil</i> | |
| BURRATA | 12 |
| <i>Shaved Summer Vegetable Salad, Spicy Vinaigrette</i> | |
| MAINE PEEKYTOE CRAB SALAD | 14 |
| <i>Peach Cocktail Sauce, Lemon Verbena, Horseradish</i> | |
| HEIRLOOM TOMATOES | 12 |
| <i>Creamy Nori Dressing, Shiso, Jalapeno</i> | |

HOT

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| GENTLY SMOKED SWEETBREADS | 15 |
| <i>Licorice, Fennel, Green Mango Salad</i> | |
| CHAR GRILLED OCTOPUS | 14 |
| <i>Peruvian Marinade, Fried Chickpeas, Cilantro Cream</i> | |
| SAUTEED FOIE GRAS | 16 |
| <i>Lychee, Passion Fruit, Black Olive Yogurt</i> | |
| CHARRED JALAPENO SPAGHETTI | 12 |
| <i>Stewed Tomatoes, Basil, Toasted Garlic</i> | |
| WHITE GULF SHRIMP | 14 |
| <i>Preserved Black Bean Mayo, Lime</i> | |

ENTREES

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| ROCKFISH | 27 |
| <i>Spice Broth, Carrot, Shrimp Dumpling, Herb Salad</i> | |
| POACHED LOBSTER | 34 |
| <i>Saffron Ginger Broth, Sugar Snap Peas, Bamboo Shoots</i> | |
| CRISPY SNAPPER | 28 |
| <i>Pistachio-Fennel, Clams, Guanicales, Roasted Allium Butter</i> | |
| SALMON | 26 |
| <i>Corn Raviolo, Soy-Kaffir Infusion, Fried Ginger and Shallots</i> | |
| BUTTER ROASTED PRIME BEEF STRIP | 34 |
| <i>Cherry Mustard, Blu Cheese Gourgeres, Multigrain Risotto</i> | |
| WAGON WHEEL BERKSHIRE PORK | 27 |
| <i>Chop and Belly, Green Tomato Jam, Pickled Mustard Seed Sauce</i> | |
| DUCK | 32 |
| <i>Kazu Marinated, Hazelnut-Nastruim Crumbs, Carrots, Turnips</i> | |
| LAMB | 34 |
| <i>Indian Spiced, Charred Silken Eggplant, Toasted Millet, Arugula</i> | |
| GOAT CHEESE AGNOLOTTI | 20 |
| <i>Lemon Butter, Sorrel</i> | |

SIDES

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|---------------------------|-------------------------------|------------------------|----------------------|
| Multigrain Risotto | Fried Chinese Eggplant | Glazed Squashes | Coconut Grits |
| | | | 8 ea |

Please alert your server to any allergies or dietary restraints.
Consuming raw or uncooked food can increase your chances of acquiring a foodborne illness.

SUMMER 2014

Tasting menu 60
Include Wine Pairings 90

CHEF'S FOUR-COURSE SEASONAL TASTING MENU

YELLOWFIN TUNA

Bonito Ranch, Ginger Dressing, Spicy Tapioca

ROCKFISH

Spice Broth, Carrot, Shrimp Dumpling, Herb Salad

BUTTER ROASTED PRIME BEEF STRIP

Cherry Mustard, Blu Cheese Gourgeres, Multigrain Risotto

HAZLENUT FINANCIER

Spiced Chocolate Ice Cream, Chocolate Mousse

Knightsbridge Restaurant Group



THE OVAL ROOM

DESSERTS

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|---|----|
| HAZLENUT FINANCIER | 10 |
| <i>Spiced Chocolate Ice Cream, Chocolate Mousse</i> | |
| BRIOCHE DONUT HOLES | 10 |
| <i>Caramelized Peaches, Mascarpone Ice Cream</i> | |
| GINGER CHOCOLATE GANAHCE | 10 |
| <i>Curry Orange ice Cream, Orange Tuile</i> | |
| KEY LIME CHEESECAKE | 10 |
| <i>Mango Sauce, Cilantro Graham Streusel</i> | |
| BLUEBERRY TART | 10 |
| <i>Sweet Corn Ice Cream, Berry Sauce</i> | |
| CHERRY-ALMOND NOUGAT GLACE | 10 |
| <i>Cherry Coulis, Caramelized Almonds</i> | |
| ARTISAN CHEESES | 16 |
| <i>Wildflower Honey, Seasonal Condiments</i> | |

COFFEE & TEA

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|---|-------------------------|
| LOOSE LEAF TEA | 4 |
| <i>Earl Grey, Mexican Mango Chili Mate, Jasmine Gold Dragon (Green), On the Waterfront (Mint), Nile Chamomile, Summer Cherry & Fig, Decaf Black Currant</i> | |
| FRENCH PRESS COFFEE | 4 / 6 |
| <i>Two Cup Press or Four Cup Press</i> | |
| ESPRESSO / DOUBLE ESPRESSO | 3 / 4.5 |
| LATTE or CAPPUCINO | 4.5 |
| HARIO COFFEE | two cup 8 / four cup 16 |
| <i>Vacuum Siphon Prepared Tableside – Choice of Local Roasts</i> | |

DESSERT WINE

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| Ice Wine, Standing Stone, Riesling, Finger Lakes, New York | 13 |
| Tokaji, Disoznoko, "5 Puttonyos", Tokaji, Hungary | 14 |
| Sauternes, Chateau Guiraud Bordeaux, France | 18 |
| Monastrell, Silvano Garcia, "Dolce" Jumilla, Spain | 12 |

PORT

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|-------------------------------|----|
| Dow Vintage 1994 | 24 |
| Taylor Fladgate 20 year Tawny | 18 |
| Graham's LBV 2008 | 16 |

SHERRY

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| Maestro Sierra, Amontillado 12 year | 10 |
| Hidalgo, "Triana", Pedro Ximenez | 12 |

DESSERT FLIGHT

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| Three Half – Glasses of Any Dessert Wine, Port, or Sherry | 22 |
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BRANDY BASED

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|-----------------------------------|----|
| Remy – VSOP | 20 |
| Hennessy – VSOP | 22 |
| Tesseron - XO Lot 53 "Perfection" | 45 |
| Daroze – Reserve | 20 |
| Daroze – 1971 | 45 |
| Grand Marnier – France | 15 |
| Grand Marnier – Centenaire France | 40 |

SINGLE MALT

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|--|----|
| Glenmorangie 12 Cote D'Or Sauternes Cask | 22 |
| Oban 14 | 16 |
| Glenfiddich 12 | 14 |
| Glenfiddich 15 | 16 |
| Macallan 12 | 16 |
| The Balvenie 12 Double Wood | 16 |
| Springbank 10 100 Proof | 16 |
| Laphroaig 10 | 18 |
| Glenkinchie 12 | 14 |

BLENDED

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|----------------------------|----|
| Johnnie Walker Black Label | 16 |
| Dewar's White Label | 12 |

AMERICAN

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|---|----|
| Jack Daniels Single Barrel | 18 |
| Wasmund's Single Malt Whisky | 12 |
| Bulleit Rye | 13 |
| Bulleit – Lawrenceburg, Kentucky | 12 |
| Maker's Mark – Loretto, Kentucky | 14 |
| Woodford Reserve - Versailles, Kentucky | 16 |
| Knob Creek – Clermont, Kentucky | 14 |

COCKTAILS

LADY MICHELLE 12

Sparkling Wine, Gin, Lemon, Crème Yvette

ZAMIRA 12

*Appleton White Rum, Pamplemousse, Lime,
Luxardo Maraschino, Grapefruit bitters*

ALEJANDRA 12

*Anejo Tequila, Lemon, Apricot Syrup, Combier,
Club Soda*

MONIKA 12

Polish Vodka, St Germaine, Orange and Lemon

ROSALIE 12

New Amsterdam, Rose Syrup, Lime, Soda

SCARLETT 12

*Whiskey, Tiki Bitters, Dancing Pines Burnt
Caramel Liqueur*

BAR SNACKS

FRY BREAD 5

Spiced Chic Pea Spread, Cilantro Cream

DUCK CONFIT TATARE TOTS 6

Tamarind Condiment

BABY ARTICHOKEs 6

Mint, Lemon-Mustard Mayo

BUTTERY SHRIMP TOAST 7

BEER

IPA, Ithaca "Flower Power" NY 8

Pilsner, Pilsner Urquell CZ 8

Seasonal, Allagash White ME 8

Pale Ale, Omission (Gluten Free) OR 8

Belgium Strong Ale, Duvel BD 10

SPIRITS

THE BACK BAR

*Our Full Spirit Collection Can be found in the Leather Binder,
Along with Wines by the Glass and Bottle*