

Adelene

exclusively prepared for

Epicurean
OCEAN CLUB

Chef's Table Menu

Starters

Cheese Box for the Table

Chef's Choice of four Cheeses with Almonds, Olives, Dried Fruits, Crackers and Baguettes
Depending on the type of Cheese: bolder spirits like Bourbon, Rum and Whiskey with aged Cheeses. Champagne, Prosecco and any style of Wine goes well with most Cheeses.

Choose One of the Following Appetizers:

Local Oysters- Six Oysters served either Raw on the Half Shell or Baked Gremolata
(Fresh Breadcrumbs sauteed in EVOO with Lemon Zest, Parsley and red pepper Flakes).

Pairs well with your favorite Martini

Cold Seafood Sampler: Blue Crab Fingers, Mussels, Shrimp, Oysters and Clams

Pairs well with a Martini or Chardonnay

Ula Lobster Tail with Lava Sauce: Brazilian Slipper Tail Lobster, Deep Fried with Lobster
Sauce (Spicy Mayonnaise with Lime)

Pairs well with Champagne

Prosciutto wrapped Burrata Sphere: served with warm Marinara Sauce

Pairs well with Red Wine (Cabernet Sauvignon or a Malbec)

Choose One of the Following Entrees

16 Ounce Dry Aged Black Angus New York Strip Steak: with Black Truffle Butter and Chives

Pairs well with Red Wine (Cabernet Sauvignon, a Bold Pinot Noir or Malbec)

Fish of the Day: Chef's Fresh Catch of the Day

Pairs well with White Wine; depending on the Fish (Sauvignon Blanc for a Mild White Fish
and Chardonnay for an Oily Fish)

Rack of Lamb: Topped with Fresh Breadcrumbs, Rosemary and Dijon Mustard

Seared in EVOO and roasted in the oven: finished with a Pink Peppercorn Demi-Glaze

Pairs well with a rich Cabernet Sauvignon, Chianti or California Chardonnay.

Roasted Duck: with a Sweet and Spicy Chili Sauce

Pairs well with a Pinot Noir, a Belgian or Amber Ale

Spanish Paella for the Table: Shrimp, Petite Lobster Tail, Chorizo Sausage, Mussels, Clams,
Crab and Saffron Rice (serves a minimum of 4 and maximum of 8 guests)

Pairs well with Rioja Tempranillo Red, Chardonnay or a Spanish Cava

Jumbo Lobster Tail: broiled with Butter and served with Pernod Cream

Pairs well Indian Pale Ale, Wheat Beers and Champagne.

*Family Style: Potatoes, Rice and Fresh Vegetables of the Day are served with Entrees

Choose One of the Following Desserts

Blueberry or Strawberry Shortcake

Pairs well with any Blueberry Cocktail, Champagne or Prosecco

Ice Cream Chocolate Fudge Cake with hot Fudge Sauce

Pairs well with a robust Bourbon

Vanilla Bean Ice Cream

Pairs well with Vodka Cocktails and an Espresso Martini

Toppings: Strawberry Gran Mainer Sauce or Blueberry Bourbon Sauce

Price per Person: \$110 plus Tax and Gratuity