



## Appetizer

<b>Seared Ahi Tuna</b>	\$11.95	Naf 21.30
Seaweed Dressing with Carrot and Ginger Compote and Wakami Salad		
<b>Terrine of Braised Rabbit and French Duck Foie Gras</b>	\$16.30	Naf 29.00
Served with preserved Spiced Quince, Pumpkin Sabayon and Baby Beet Pickle		
<b>Ostrich Loin Carpaccio</b>	\$ 9.50	Naf 17.00
Reduction of Old Port, Garlic Oven Dried Tomato and Black Cardamom Oil		
<b>Caribbean Reef Lobster Salad</b>	\$16.75	Naf 29.85
Moroccan Style Mint Taboule, Yuzu Vinaigrette, Grapefruit Segment and Basil Chips		
<b>Astrolab Mixed Green Salad</b>	\$ 7.95	Naf 14.20
Julienne of Fresh Apple, Walnuts and French Blue Cheese Crumble Walnut Oil Dressing		
<b>Ceviche of Fresh Nova-Scotia Baby Scallops</b>	\$14.00	Naf 24.50
Served in their Shell with Red Onion, Jicama and Citrus Relish and Unripe Grape Vergus Dressing		
<b>Open Ravioli of Escargot in Creamy Leek and Potato Vichyssoise</b>	\$09.50	Naf 17.00
With Tears of Parsley Oil and Tomato Chips		

## Soup

<b>Roasted Pumpkin Cream Soup</b>	\$5.95	Naf 10.60
Seasoned with Nutmeg		
<b>Bouillabaisse of Local Fish</b>	\$9.95	Naf 17.75
In a Light Tomato Saffron Broth Served with Braised Fennel and Black Olive Crouton		

Our chefs will do their best to accommodate special dietary needs

12% service charge plus 5% OB tax will be added to your check  
We accept Visa, MasterCard, American Express and Diners Club,  
We do not accept checks.



## Entrees

<b>Grainy Mustard and Fresh Crusted New Zealand Rack of Lamb</b> Piquillo Pepper Filled with Eggplant Caviar, Nocoise Olive Jus	\$31.00    Naf 55.20
<b>8 oz. Of Grilled Beef Tenderloin</b> Braised Belgium Salsify, Smoked Chipotle, Morels Jus and Wine Braised Onion Compote	\$32.50    Naf 58.00
<b>Roasted Marinated Filet of Canadian Elk</b> Reduction of Cabernet Sauvignon, Fine Puree of Celery Root and Sweet and Sour Cranberry Sauce	\$36.00    Naf 64.10
<b>Duo of Duck Lacquered with Five Spices</b> Breast, Slowly Roasted and Leg Confit and Served as a Parmentier	\$35.00    Naf 62.30
<b>Grilled Chilean Sea Bass</b> Basque piperade, Ginger Tomato Relish and Tangy Lemon Grass Sauce	\$27.00    Naf 48.10
<b>Pan Seared Fillet of Grouper</b> With Zucchini Flan, Fricassee of Baby Vegetable and Deep Fried Basil	\$25.00    Naf 44.50
<b>Pan Fried Tarbot Fillet</b> Served with Braised Cabbage and orange Peel, Broccoli and Almond Puree, Light Capelin Caviar Butter Sauce	\$28.00    Naf 50.50
<b>Oven Roasted Caribbean Reef Lobster</b> Served with a Warm Emulsion of Lemon Confit and Cilantro, Homemade herb and Ricotta Tortellini	\$36.00    Naf 64.10
<b>Maine Lobster</b> Select your Maine live lobster and have it prepared Poached or Grilled, Served With a Ragout of Vegetables, Lemon Garlic Butter Sauce and Red Pepper Aioli	Market    Price
<b>Italian Barley "Farro" Risotto</b> Fricassee of Portobello Mushrooms, Served with a Thin Slice of pecorino Cheese	\$12.50    Naf 22.00
<b>Meli-Melo of fresh Steamed Imported and Local Vegetables</b> Black Truffle Oil, Green Peas Broth And Nicoise Olive	\$12.50    Naf 22.00

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