

The Flay-Adams

Appetizers

Soup du Jour

Mint Yogurt

10.00

Sweet Corn Soup

Crab Meat and Green Asparagus

12.00

Composition of Baby Greens

Sherry Marinated Artichokes with Sliced Grapes and Toasted Almonds

11.00

Caesar Salad

*Baby Hearts of Romaine, Country Style Croutons
and Lemon Marinated White Anchovies*

12.00

Heirloom and Buffalo "Rusticone"

*Marinated Heirloom Tomatoes and Fresh Italian Buffalo Mozzarella
Baby Arugula Leaves and Aged Balsamic Dressing*

14.00

Seafood Mixed Grill

*Grilled Shrimp, Scallop and Sea Bass
Julienned Vegetables and Américaine Sauce*

16.00

Black Angus Beef Carpaccio

Arugula Salad, Shaved San Joaquin Gold Cheese and Oven Dried Tomato Vinaigrette

14.00

Entrees

The Hay Adams Jumbo Lump Crab Cakes

Boursin Whipped Potato Mouselinne, Vegetable Medley and Roasted Bell Pepper Sauce
31.00

Seared Diver Scallops and Lobster Risotto

Red Onion Confit and Grain Mustard Sauce
34.00

Sautéed Dover Sole

Toasted Almonds, Fine String Beans and Parsley Potatoes, Lemon Caper Sauce
45.00

Goat Cheese and Basil Ravioli

Spicy Black Olive and Tomato Sauce, Crispy Capers, Pine Nuts and Shaved Parmesan
28.00

Basil Brushed Chilean Sea Bass

Saffron Tomato Broth and Braised Fennel
33.00

Pan Roasted Duck Breast

Crispy Golden Raisin and Pecan Bread Pudding, Roasted Parsnips and Natural Jus
30.00

Grilled Veal Chop

Wild Mushroom Cream Sauce, White and Green Asparagus Spears and Chateau Potatoes
38.00

Pan Seared Black Angus Beef Tenderloin

Crispy Breaded Onion Rings, Roasted Potatoes and Root Vegetable Medley, Burgundy Jus
36.00

Executive Chef: Peter Schaffrath

“Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.” For the overall comfort and enjoyment of our guests, we ask that all cellular devices be turned to silent mode.