

The Flay-Adams

Appetizers

Soup du Jour

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

Lobster Salad

Chilled Lobster Tail with Coriander Marinated Fennel and Haricot Vert

16.00

Black Angus Beef Carpaccio

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

14.00

Entrées

The Hay Adams Jumbo Lump Crab Cakes

Boursin Whipped Potato Mousseline, Vegetable Medley and Roasted Bell Pepper Sauce

31.00

Seafood Mixed Grill

Grilled Shrimp, Scallop and Sea Bass

Julienned Vegetables and Américaine 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

Roasted Chilean Sea Bass

Toasted Mediterranean CousCous, Sautéed Vegetables and Tapenade Sauce

33.00

Pan Seared Veal Scaloppini

Roasted Yukon Gold Potatoes, Sautéed Artichokes, Asparagus and Tomatoes

34.00

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.