

# *The Flay-Adams*

## *First Course*

*Soup of the Day*  
10.00

*Roasted Corn and Fennel Soup*  
*Grilled Shrimp*  
10.00

*Dill Cured Salmon*  
*Butterhead Lettuce Salad, Light Shallot Vinaigrette*  
13.00

*Hearts of Baby Romaine*  
*Country Croutons, Marinated Fresh Italian Anchovies*  
*Caesar Dressing*  
10.00

*Steamed Jumbo Green Asparagus and Diver Scallops*  
*Mushroom Ceviche, Ginger Mustard Vinaigrette*  
18.00

*Italian Buffalo Mozzarella Salad*  
*Tomato and Basil Tartare, Aged Balsamic Vinegar*  
15.00

## *Main Course*

*Pan Seared Maryland Jumbo Lump Crab Cakes*  
*Boursin and Basil Mashed Potatoes, Red Pepper Beurre Blanc*  
29.00

*Grilled West Coast Halibut Fillet*  
*Creamed Leeks, Mashed Potatoes, Shitake Mushrooms and Tarragon Sauce*  
28.00

*Sautéed Veal Medallions*  
*Asparagus Risotto, Grand Marnier Green Peppercorn Sauce*  
29.00

*Sautéed Beef Tenderloin Steak with Garlic and Thyme  
Thin French Fries, Haricots Vert, Natural Jus or Béarnaise Sauce*  
30.00

*Tomato Basil Fettuccine  
Fresh Pasta, Lightly dressed with Fresh Tomato, Basil, Olive Oil and  
Freshly Grated San Joaquin Gold*  
22.00

## *Light Fare*

*Hay Adams Cobb Salad  
Romaine Hearts, Lightly Smoked Turkey, Avocado, Blue Cheese Crumbles, Bacon,  
Egg and  
Thousand Island Dressing*  
19.00

*Lobster Salad with Organic Local Salad Greens  
Mixed Local Salad Greens and Coriander Vinaigrette*  
26.50

*Organic Eberly Farm Free Range Chicken Salad  
Diced Celery, Roasted Pine Nuts, Fine Slices of Honeydew and Cantaloupe Melon  
Berries, Nonfat Natural Yogurt Dressing*  
18.00

*Asian Style Grilled Ahi Tuna Salad  
Red and Green Peppers, Tomatoes and Cucumber, Wasabi Dressing*  
17.00

*Exotic Fruit Plate  
Seasonal Fresh Sliced Fruits with Low Fat Cottage Cheese  
Raspberry or Mango Sorbet*  
17.00

*Executive Chef Peter Schaffrath*