



MOONRAKER

On Ice

Cavier

On the half shell

Hama Hama – Washington / **Marin Miyagi** – California

Blue Point – Connecticut / **Fanny Bay** – British Columbia

Jumbo Prawns / Little Neck Clams – Massachusettes - 2.75 each

Chilled ½ Maine Lobster

White truffle lemon vinaigrette / basil aioli / drawn butter

Chilled ½ Dungeness Crab

Lemon caper aioli / cocktail sauce / drawn butter

Soup & Chowder

Lobster Cappuccino

Reduced maine lobster stock / foam

Cream of Mushroom Soup

King trumpet and chanterelle mushrooms

Clam Chowder

Leeks / smoked bacon / yukon potato / smoked paprika butter

First Course

Yellow Fin Tuna Carpaccio

quail egg / brioche toast / duck fat potatoes / frisee / tapenade

Entrees

Seared Jumbo Sea Scallops

cauliflower puree / caper / aged balsamic / crispy potatoes

Grilled Wild Salmon Pinwheel

black lentils / braised greens / lemon thyme sauce / gypsey pepper aioli

Local Farm Plate

Grilled squash / brussel sprouts / heirloom beans / truffle oil

Brown Butter Basted Skate Wing

wilted spinach / oven dried toybox tomatoes / shishito peppers

Local Petrale Sole

Little Neck Clams / Lobster broth / root vegetables

Garlic Studded Lobster Tail

Squash / eggplant / truffled fingerling potatoes / drawn butter

Whole Roasted Dungeness Crab

Chefs choice vegetables

Grilled Natural Veal Chop

Seared foie gras / black truffle / salsify

Volcano Colorado Lamb Shank

Maple and black pepper garnet yam puree / melted leeks / Italian olive gremolata

Bar Menu

Blue Moon Beer battered Coconut Prawns

Spicy mango sauce

Lobster club Sandwich

Hand cut bacon / duck fat fries / watercress

Twice baked fingerling potatoes

Warm truffle butter / chives

Flash fried Shishito Peppers

Beer Battered Cod

Duck fat fries / lemon caper aioli

Oysters on the half shell

Dungeness Crab Cakes

fennel / balsamic radicchio / red pepper slaw / red pepper vinaigrette

Truffle Parmesan Fries