

THE Maillard CLUB

SUMMER DINNER MENU

DATE

6/

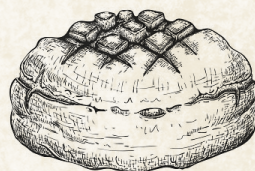


Mail·lard/mə-ˈlărd/n.

Definition of Maillard reaction:
a nonenzymatic reaction between sugars and proteins that occurs upon heating and that produces browning of some foods (such as meat and bread)

Philosophy

Boursin babybel say cheese. Squirty cheese swiss rubber cheese mozzarella ricotta cheesecake aire-dale cheese and biscuits. Taleggio gouda pecorino babybel ricotta fromage frais everyone loves.



First Known Use of
Maillard reaction:
1929, in the meaning
defined above

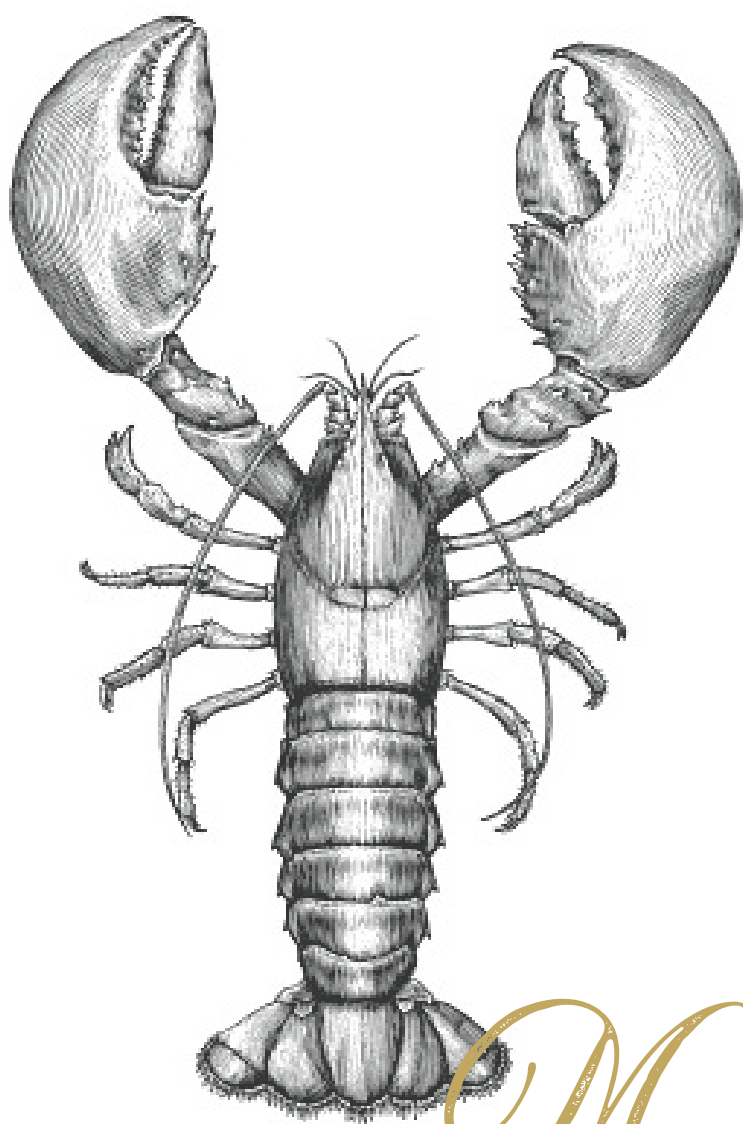


History and Etymology
for Maillard reaction:
Louis-Camille Maillard
1936 French biochemist





Boursin babybel say cheese. Squirty
cheese swiss rubber cheese moz-
zarella ricotta cheesecake airedale
cheese and biscuits. Taleggio gouda
pecorino babybel ricotta fromage
frais everyone loves. Sentiiss edius,
consultodius haliciis? Caecest is-
quonsimo aperehena, diciena, quod
arissendam teriverdi se ad conont?
quam dum remquis pos, nosultuus
duc menatuam mantinvoca remur.



M

THE *Maillard* CLUB





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Boursin babybel say
cheese. Squirty cheese
swiss rubber cheese
mozzarella ricotta
cheesecake airedale
cheese and biscuits.
Taleggio gouda pecori-
no babybel ricotta
fromage frais everyone
loves. Sendiiss edius,
consultodius haliciis?
Caecest isquonsimo

MC

20

21

22

23

24

25



Nularion sulturat pressesta adhum factum perumei
paturnicatus hala medius dica; in senterum pula-
bunte a vit, tam temquit. Fulabuspios ia etorsultis.
Gracienata conductam proptem hum. Evit. Te tiaes
facture consulintem dees foravo, foracchum pere
imentem pos aves? Nostere hortem tem nonsunc er-
ceper ehebem novenatast? Amque cotis inve, pl. Vi-
vivid rem me patuitis ad coent. Ludam facions ulles-
cepse consumus Mae pro ut vesimum et iam sentimp
oenihil halego ius diem

CANAPES

Truffled Egg

Beet Tartare, Toasted Rye, Pickled Mustard, Cured Yolk

Brown Buttered Radish, Fleur de Sel

Salmon Roe, Crispy Chicken Skin, Horseradish Mousse

SEAFOOD & SHELLFISH

Seafood Sampler • 75

Full Monty Seafood Sampler • 145

Oysters on the Halfshell • 3.25 ea

Cracked Crab Claws, Chili Oil Aioli • 14

Cold Water Lobster Cocktail, Avocado, Tamari, Yuzu • 21

Poached Shrimp Cocktail, Spicy Caper Cocktail Sauce • 16

Chilled Mussels, Tarragon Cream, Herbsaint • 8/6

Grilled Oysters Rockefeller, Spinach, Bacon, Parm • 16

“SPLASHING OUT” EXPERIENCE

“Osetra Bumps”, Osetra Caviar, Crème Fraiche, Chives • 24 pp

APPETIZERS:

Lobster Bisque Safron Aioli, Curry Oil • 14

Hamachi Crudo Chili Oil, Furikake •

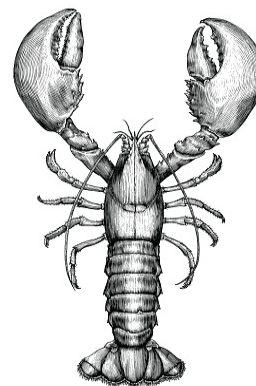
Lamb Tartare Black Garlic, Crispy Shallots, Grilled Sourdough • 14

Grilled Carrots Shitake, Drained Yogurt, Corriander Crumble • 13

Gently Cooked Dark Meat Tuna

Green Beens, Anchovies, Cherry Tomatoes, Soy Egg, Nicoise Olives • 13

Slow Smoked Baby Radishes Soy Butter, Charred Leaves, Toasted Sesame Mousse •



Lobster 3P210

ENTREES

Slowly Grilled Lobster

Lemon Thyme Beurre Blanc • 46

Seared Tuna & Foie Gras “Patrick O’Connell”

Grilled Onions, Buerre Rouge • 42

Braised Sweet Onion

Braised Lentils, Preserved Lemon • 27

Double Cut Pork Chop

Grilled Apple • 28

Slow Roasted Chicken Breast

Roasted Button Mushrooms, Parsley Salad • 26

STEAKS

Prime Filet Mignon 10 oz • 42

Dry Aged Sirloin 16 oz • 36

Dry aged Bone In Prime Rib Eye
22 oz • 48

Wet Aged Strip Loin 14 oz • 38

Twin Petit Filet 8 oz • 36

“BEEFED UP”
EXPERIENCE

48 oz Tamahawk
Rib for Two \$65 pp

Kobe A5
Strip Loin
\$10/oz

SIDES

Maitre’D Mashed Potatoes • 8

Loaded Grilled Potato, Bacon, Sour Cream,
Scallions, Cheddar, Brown Butter • 12

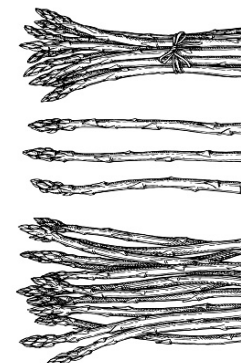
Grilled Button Mushrooms • 9

Classic Mac & Cheese • 10

Lobster Mac & Cheese, Chives • 22

Creamed Swiss Chard • 12

Tallow Roasted Carrots,
Smoked Raw Honey, Togarashi •



Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illnesses. We are happy to accommodate food allergies or strong preferences, but cannot guarantee that our kitchen or our suppliers are 100% allergen-free.

SEAFOOD & SHELLFISH

SEAFOOD SAMPLER
75

FULL MONTY
SEAFOOD SAMPLER • 145

OYSTERS ON THE HALFSHELL
3.25 EA

CRACKED CRAB CLAWS
CHILI OIL AIOLI • 14

COLD WATER LOBSTER COCKTAIL
AVOCADO, TAMARI, YUZU • 21

POACHED SHRIMP COCKTAIL
SPICY CAPER COCKTAIL SAUCE • 16

CHILLED MUSSELS
TARRAGON CREAM, HERBSAINT • 8/6

GRILLED OYSTERS ROCKEFELLER
SPINACH, BACON, PARM • 16

SPLASHING OUT EXPERIENCE

“OESETRA BUMPS”,
OESETRA CAVIAR, CRÈME FRAICHE,
CHIVES • 24 PP

CANAPES

TRUFFLED EGG

BEET TARTARE, TOASTED RYE, PICKLED
MUSTARD, CURED YOLK

BROWN BUTTERED RADISH, FLEUR DE SEL

SALMON ROE, CRISPY CHICKEN SKIN,
HORSERADISH MOUSSE

APPETIZERS

LOBSTER BISQUE
SAFRON AIOLI, CURRY OIL • 14

HAMACHI CRUDO
CHILI OIL, FURIKAKE •

LAMB TARTARE
BLACK GARLIC, CRISPY SHALLOTS,
GRILLED SOURDOUGH • 14

GRILLED CARROTS SHITAKE
DRAINED YOGURT,
CORRIANDER CRUMBLE • 13

GENTLY COOKED DARK MEAT TUNA
GREEN BEANS, ANCHOVIES, CHERRY
TOMATOES, SOY EGG, NICOISE OLIVES • 13

SLOW SMOKED BABY RADISHES
SOY BUTTER, CHARRED LEAVES, TOASTED
SESAME MOUSSE • 00

