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May 21, 2024
Tuesday lunch menu

“BOO to you”

...if Disney's Haunted Mansion had a restaurant in a Beaux-Arts theater built just before the death of Edward VII and the sinking of the Titanic

passed appetizers

warm Parmesan puffs V

cocktail date

bacon wrapped almond stuffed date GF

French Gougères

cheese pastry puffs V

Korean honey butter fried chicken bites
with quick pickled cucumber cube

THE ICE SKIFF

oysters on the half shell

east and west coast varieties GF

&

Old Bay steamed shrimp

with lemons wedges, spicy cocktail and classic remoulade sauces GF

mussels salad

lemon juice, olive oil and lots of herbs

poached dressed salmon

with cucumber scales and lemon wedges, sprigs of dill

&

Big Fish Farm caviar

presented with creme fraiche, capers, red onion, minced egg & dill sprigs GF
toast points and sliced cucumber

ceviche shots

in bubble bowls scallop & lime with avocado in shot glass, micro cilantro mini fork GF

dilly oyster crackers

DARE TO DINE

marinated grilled beef tenderloin

kosher salt & cracked pepper, fresh horseradish and chive sauce

lollipop lamb chops
with mint oregano chimichurri GF

balsamic soy roasted brussels sprouts
crispy pork belly

spice rub roast new potatoes VN GF

wedge salad
wedges of mini iceberg with Maytag blue cheese crumbles and Maytag blue cheese
dressing, toybox tomatoes V GF

composed vegetable salad
bibb lettuce, green asparagus, tiny zucchini, baby roasted beets, hard cooked egg
edible flowers with champagne vinaigrette V

Nashville-Hot oyster mushrooms
nappa cabbage and carrot poppyseed slaw VN

vegan sushi
Spicy "tuna"
tomato, watermelon, basil
with sriracha veganaise in pink soy paper VN GF
&
mango avocado
in nori sheets with mango veganaise VN GF

DESSERT

haunted mansion bloody wedding cake

fruit cocktail VN GF
cubed pineapple, split green grapes, watermelon, strawberries,
luxardo cherries in lemon simple syrup
in footed glass