

Greydon House

Green Spring Salad	coppa ham, endive, citrus vinaigrette	14
1/2 dozen Oysters	lime mignonette	22
Tartare of Yellowfin Tuna	avocado, pineapple, purple mint	22
Snapper Ceviche	with bergamont, cucumber, citrus, olive oil	19
Fusilli Pasta	veal ragout, parmesan and gremolata	18
Lobster Lumaconi	Bouchot mussels and clams, steamed in rosé and fine herbs	18
Butternut Squash Soup	bay scallops, pomegranate	16
Caramelized Bay Scallops	with spring English peas, broccoli, yuzu vinaigrette	42
Cod	leeks, cucumber and Vin Jaune sauce	40
Roasted Chicken	spring artichoke purée, mint fava bean écrasé, sautéed morel mushrooms	30
Grilled Black Angus Steak	with crispy smoked potatoes, béarnaise sauce	38
Braised Veal Cheeks	pearl barley risotto, roasted root vegetables and horseradish	38
Almond Macaroon	pistachio mascarpone cream and strawberries	14
Chocolate Pyramid	passion fruit with tropical coulis, milk chocolate ice cream	13
Bread Pudding	caramelized bananas, pecan crumble, vanilla ice cream	14
Baked Alaska	chocolate and mint ice cream, lady fingers, torched meringue, strawberry	14

EXECUTIVE CHEF - MARCUS WARE

CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS