



4

COURSE

# KING'S FEAST

RESTAURANT  
WEEK 2018

\$50 per person plus tax & gratuity  
No substitutions, please

## FIRST COURSE SELECTIONS

### OVEN BAKED CRAB CAKE

lemon-dill butter sauce, micro green garni

### WEBB CUSTOM CHEESY BREAD

four-cheese croustades gently baked with minced garlic, onion, parsley and herbs

### ANGRY LOBSTER

spicy flash-fried lobster tails, jalapeño-honey mustard dip

### POACHED SHRIMP COCKTAIL

with spicy fresh tomato-horseradish coulis



## SALAD SELECTIONS

### THE WEDGE

bacon, bleu cheese, bleu cheese dressing, tomatoes, cucumbers, croutons

### CLASSIC CAESAR SALAD

tossed with garlic-mustard oil emulsion, fresh romano, herbed croutons



## ENTRÉE SELECTIONS

### THE KING'S CUT OF SLOW ROASTED PRIME RIB

16 oz. garlic & pepper-studded slow-roasted prime rib of beef au jus, creamed horseradish, smashed Yukon Gold potatoes, roasted medley of vegetables;  
*hand carved to order!*

### BUTTER POACHED LOBSTER

cold water baby tails, Andalusian gazpacho, brûléed aioli

### THE MAYOR

aged New York strip steak stuffed with gouda, spinach and mushrooms, grained mustard-cabernet demiglace, wilted greens, garlic-horseradish smashed Yukon Gold potatoes

### MAPLEWOOD SMOKED BREAST OF DUCKLING

black plum & tart cherry glaze, crisp scallion polenta cake, roasted medley of vegetables

### FILET & CRABCAKE DUET

8 oz. filet mignon, oven baked jumbo lump crabcake, grilled asparagus, bleu cheese, bacon, scallion risotto



## GRAND FINALES

### COUNTRY CROCK BREAD AND BUTTER PUDDING

with raisins, craisins, pecans, crème anglaise and bourbon caramel sauce; *house made, house favorite!*

### PINEAPPLE UPSIDE DOWN CAKE

light chiffon, buttercream, soaked pineapple, cheesecake layer

### DOUBLE DECKER CHOCOLATE MOUSSE TORTE

with wild berry glaze