

Dinner at

# THE POOL

## RAW BAR

*All available raw or grilled*

EAST COAST  
OYSTERS

MAINE DIVER  
SCALLOPS

SANTA BARBARA  
SPOT PRAWNS

## FIRST

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CHILLED LOBSTER ESCABECHE .....  
*yuzu, lemongrass, jicama*

SEA BASS TARTARE .....  
*grilled asparagus, basil*

TUNA CARPACCIO .....  
*morel mushrooms, fava beans, onion blossoms*

FOIE GRAS TERRINE .....  
*artichokes, black truffles, citron emulsion*

OCTOPUS A LA PLANCHA .....  
*grilled ramps, lovage oil*

GRILLED BEET .....  
*gooseberry, sicilian pistachio*

DUNGENESS CRAB SALAD .....  
*meyer lemon confit, marjoram*

BABY LETTUCES .....  
*house ginger dressing*

## CAVIAR

*All items are served in 50g/125g portions and are accompanied by  
duck fat roast potatoes, gently cooked jidori eggs & fresh blinis*

TROUT ROE

BAERI ROYAL

SEA URCHIN

OSSETRA GOLD

# THE POOL

## PASTA

### ORECCHIETTE

*lamb, mussel ragu*

### FETTUCINE

*dungeness crab, tomato*

### CHITARRA

*squid ink, shellfish emulsion*

### TORTELLINI

*sheeps milk ricotta, spring peas*

### CRACKED RICE

*langoustines, guajillo, basil*

## MAIN

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SEARED RED SNAPPER FLORIDA .....  
*blue crab, red shrimp, cajun spices*

ROASTED MONKFISH BLOCK ISLAND .....  
*charred poblano pepper, pea leaves, sherry wine sauce*

GRILLED BRANZINO SPAIN .....  
*shellfish oreganata*

POACHED HALIBUT ALASKA .....  
*fennel sauce, razor clams*

WHOLE DOVER SOLE HOLLAND .....  
*classic meunière*

LOBSTER FLORIDIAN MAINE .....  
*citrus, heart of palm, coconut*

TURBOT A LA PLANCHA SPAIN .....  
*piquillo peppers, almond, saffron emulsion*

WHOLE GRILLED FISH .....  
*daily availability*

ROASTED DUCKLING LONG ISLAND.....  
*spigarello, apricot mostarda*

DOUBLE CHOP OF LAMB COLORADO.....  
*mustard, wilted collard greens*

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## PRIME AGED BEEF

NEW YORK STRIP

PORTERHOUSE, RIBEYE

*Please inquire with your captain about our additional steaks*