

VOLT

FATHER'S DAY JUNE 21, 2009

FIRST COURSE

jonah crab flavors of bouillabaisse, warm rouille, crisp garlic, thai basil 18

young coconut and yellow corn soup cucumber, main lobster, anise, coriander froth 11

grilled sardines fingerling potatoes, parsley, chorizo and spanish sherry vinaigrette 12

yellow fin tuna avocado roll, yuzu vinaigrette, chili oil, culantro, soy air, sesame lavash 14

green market salad artichokes barigoule, vegetables á la grecque 9

SECOND COURSE

cherry glen farm chevre cheese ravioli sweet corn, summer truffle, fava beans, pickled spring onion 12

sweetbreads flavors of picata, meyer lemon, kalamata olive, caper, golden raisin 12

torchon of foie gras fennel and green apple jelly, riesling poached granny smith apples, cara cara gastrique 18

pressed chicken and scallops puree of celery, rosemary, pancetta, confit heirloom tomatoes 14

WATER

VOLT uses a purification system, natura water. we offer both sparkling and still; unlimited service with our compliments.

MAIN COURSE

wild sockeye salmon braised pork belly, gremolata, beluga lentils, stewed mustard seed, verjus 25

halibut white asparagus risotto, blue crab, rhubarb confiture, madagascar vanilla 25

striped bass artichokes barigoule, crisp garlic, upland cress 24

wellington farms chicken young swiss chard, hen of the wood mushrooms, glazed root vegetables 26

longenecker farm rabbit maroon carrots, white beans, double smoked bacon, garden oregano 28

jamison farm lamb loin chickpea, preserved lemon, rick's arugula, merguez, medjool dates 34

STEAKS

dry aged angus strip loin creamed arrow leaf spinach, fingerling potatoes boulangier 46

rack chop of rose veal gratin of goat cheese orzo, ratatouille of spring vegetables, garlic scapes 45

porterhouse for two morel mushrooms, puree of yukon gold potatoes, creamed arrow leaf spinach 82

DESSERT

chocolate frozen mint custard, raw organic cocoa, chocolate caramel, mint pudding 8

apples vanilla bean frozen custard, opal basil, cinnamon doughnuts, granny smith apple sorbet 7

cherry glen farm goat cheese cake cocoa rocks, clementine, ruby port 8

coconut vacherin lavender powder, vanilla, coconut pudding 7

strawberries white chocolate mousse, balsamic gel, tarragon, milk chocolate ice cream 8

selection of artisan cheeses 10

we also offer an extensive menu of cigars, small batch bourbon, and single malt scotch to view please follow the link: [lounge menu](#)