

# PANORAMA STARTERS

## **Ocean / Biadh-mara**

### **OYSTERS ON THE HALF SHELL | 3 ¾ EACH**

fresh shucked, shallot mignonette, lemon

### **SEARED SCALLOPS AND PORK BELLY | 24**

gin and lime infused watermelon, shaved fennel

### **LOBSTER SORRENTINI | 20**

lobster stuffed pasta, sauce americaine, caviar

### **SEAFOOD CHOWDER | 18**

classic creamy east coast style with lobster, scallops, haddock, bacon and potato

### **CURED SALMON | 16**

lightly smoked in house, dill crème fraiche, pink grapefruit, crostinis

**CHEF'S FEATURE BAKED OYSTERS | MP**  
**east coast oysters | baked to order | fresh ingredients**  
ask your server about today's vibrant baked oyster dish

## **Land / Fearann**

### **FOIE GRAS TORCHON | 24**

spiced fruit chutney, crostini

### **CLASSIC STEAK TARTARE | 18**

beef tenderloin, pickles, capers, shallots, mustard, tabasco, crostinis

### **GARDEN SALAD | 14**

local greens, quinoa, fennel, radish, asparagus, house vinaigrette

### **BEET SALAD | 14**

roasted beets, candied hazelnut, pickled granny smith apple, goat cheese

# PANORAMA MAINS

## Ocean / Biadh-mara

### LOBSTER RISOTTO | 49

local lobster, chorizo, arborio rice, cayenne, saffron crème fraiche, grana padano cheese

### PAN ROASTED HALIBUT | 45

potato purée, sea asparagus with bacon, caviar, champagne cream sauce

### GRILLED SALMON | 36

warm fingerling potato salad, shaved fennel, sauce vierge

### MUSSEL & SHRIMP LINGUINE | 36

white wine, snow peas, san marzano tomatoes, cured bacon, tarragon, parsley, basil

## Land / Fearann

### ROASTED CHICKEN | 32

mushroom purée, grilled asparagus, natural jus

### HERB GNOCCHI (V) | 28

pan seared, local wild mushrooms, grana padano cheese, brown butter sauce

### HERB CRUSTED RACK OF LAMB | 46

sweet potato fondant, roast vine cherry tomatoes, greens, rosemary jus

### PORK TENDERLOIN | 38

prosciutto wrapped, polenta, wilted greens, grilled peach

### THE CHEF'S CUT | MP

cast iron seared beef, triple cooked hand cut chips, béarnaise sauce

## Sides / Thaobhan

BEAUTIFUL HILL FARMS  
VEGETABLES | 8

FINGERLING POTATOES | 8

MASHED POTATOES | 8

## Additions / A Chur Ris

LOBSTER TAIL | 20

SEARED SCALLOP | 10

SEARED FOIE GRAS | 20