

Starters

Surf and Turf Scampi Skewer 9

Beef Tenderloin and Shrimp, Scampi Butter Toast

Roasted Bone Marrow 11

Pickled Gremolata, Grilled Rustic Toast

Grilled Octopus GF 15

Smoked Mesclun and Tomato, Chickpea Fritter,
Piquillo, Brown Butter Vinaigrette

Crescenza and Root Top Ravioli V 14

Marjoram-Prosciutto Butter, Toasted Walnuts

Daily Oyster Selection GF MP

Cucumber Mignonette and Cocktail Sauce

To Share

Remington's Seafood Platter GF 29

Split Lobster Tail (1), Cocktail Shrimp (2), Oysters (2), Littleneck Clams (2),
Smoked Salmon Spread, Lemon, Cocktail Sauce and Mignonette

Duck Rillettes 14

Duck Confit Jar, Seasonal Fruit Compote, Crostini, Lavosh

Prince Edward Island Mussels GF 12

Cilantro, Lime, Jalapeño, Basil, Coconut-Lemongrass Broth

Crispy Calamari 12

Sweet Ginger Crust, Fresh Basil, Hot and Sweet Chiles, Lime Aioli

Crudité V 14

Fresh and Pickled Seasonal Vegetables, Tahini Hummus, Pine Nuts, Pita Crisps

Grilled Flatbread V 15

Stracchino Cheese, Smoked Pork Belly,
Caramelized Onions, Arugula

Artisanal Cheese and Charcuterie Plate V

Selections of Cured Meat and Cheeses, Toasted Bread and Garnitures
Inquire of Your Server as to Today's Selections.

Choose Three: **12** Choose Six: **18**

GF – Gluten Free **V** – Vegetarian Available **MP** – Market Price

Menu and pricing subject to change.

\$8 Charge for Splitting Entrees will be applied. 20% Gratuity Will Be Added to Parties of 6 or More.
Remington's Gift Cards Are Available in Any Denomination. Please see your server or our hostess.

Fall 2017

Soup and Salads

Lobster Bisque 14

Caviar Crème

Roasted Baby Beets GF, V 14

Arugula, Pistachio Puree, Bucheron, Cava Vinaigrette

Slow Poached Duck Egg and Endive GF, V 15

Crisp Prosciutto, Roasted Tomato, Sherry Vinaigrette

Smoked Salmon and Roasted Root Vegetables GF, V 15

Roasted Root Vegetables, Capers, Pecorino, Parsley, Lemon, Mesclun

Seared Marinated Skirt Steak and Arugula V 18

Crisp Shallots, Blue Cheese, Tomato, Garlic Butter Croutons, Banyuls-Mushroom Vinaigrette

Entrees

Fresh Pappardelle and Rabbit Ragout 25

Soppressata, Cured Black Olive, Herbed Ricotta

Pan-Roasted Day Boat Scallops GF 35

Lobster Risotto, Preserved Lemon, Warm Bacon-Herb Vinaigrette

Pan Seared Duck Breast 34

Wild Mushroom Spaetzle, Brussel Sprouts, Calvados Duck Jus

Grilled Salmon 28

Smoked Bacon Farro, Citrus Braised Endive, Cipollini-Dill Crème

Socca Crepe GF, V 24

Mushrooms, Chard, Dried Herb Tomato, Parsnip, Goat Cheese, Fig-Balsamic, Mesclun Greens

Pan Roasted Free Range Chicken GF 26

Broccoli Rabe, Roasted Root Vegetables, Sage Crème

Grilled Kurobuta Tomahawk Pork Chop 36

Trumpet Mushroom, Caraway-Savoy Cabbage, Cauliflower, Bock Beer Gravy

Grilled 8 oz. Tenderloin Filet GF 42

Potato-Mushroom Gratin, Grilled Marinated Red Onion, Bourbon-Marrow Glace

Porcini Rubbed 12 oz. New York Strip Steak GF 37

Duck Fat Fingerling Potatoes, Garlic Chard, Horseradish Chimichurri

Remington's Award Winning Prime Wagyu Burger 16

Worcestershire Onions, Aged White Cheddar, Bacon Fat-Tabasco Fries

Whole Duck Dinner 48pp

Includes Soup or Salad, Entrée, Sides and Dessert.

By One Day Reservation Only – See Server for Details

Add to any Entrée: Scallop 5 Shrimp 3 Blue Cheese 4 Lobster Tail 9

Sides: (6 each)

Mesclun Salad & Radishes – Duck Fat Fingerling Potatoes – Broccoli Rabe – Garlic Chard,
Mushroom Spaetzle – Truffle Parmesan Fries – Vegetable Risotto – Smoked Bacon Farro