



1969

2008

*Enjoy In Every Way a
6 Course Lobster / Fish Dinner*

**For your next dinner party at the Canal House call in advance
to order a 1 1/2 lb. Lobster served completely out of its shell**

MENU

Hors d'oeuvres

Selection of 3 or 4 Chefs choice

Wine: Sake

Soup

LOBSTER KNUCKLES in MILK WHITE LOBSTER BROTH
with white cloud ear mushroom, tofu and rice cakes with drops of sesame oil

Wine: Sparkling

Appetizer

LOBSTER WO and CURED SALMON
on baby Arugula greens with quinoa croutons and Stones
Ginger English aperitif wine dressing and salmon caviar

Lobster Wo is the meat extracted from the 8 tiny lobster mini claws legs

Fact: *The meat extracted from 36 lobster legs, can total one lb of lobster meat.*

Wine: Sparkling

Entrée

LOBSTER TAIL CUTLET with STEAMED CLAWS
on salsify sauce made with lobster tomalley

(The finished lobster entrée will be decided by you and chef
John Novi when the reservation is placed)

Wine: Bodegas Julian Chivite Rosa, Granacha

After Dinner

Cheese and Fruit

Dessert

Chocolate Soufflé

with fresh raspberries and hot ganache

Wine: Ice Wine

Reservations are requested one week in advance with a credit card deposit. The menu will be personalized with your party name written at the top of each menu. Reserve the kitchen table for parties of 4, 6, 8 or 10 guest or a fire place private room for parties of 8 to 36. Call 845-687-7700
Price Fixed including wine 125.00 plus gratuity