

Welcome to The Remington!

The Remington's culinary compass navigates through America showcasing the best of each region. Our focus on fresh, seasonal and sustainable cuisine unifies a refined contemporary preparation with enticing flavors.

Appetizers

Maine Lobster and Crab Bisque Jumbo Blue Crab, Tarragon Cream	14
Roasted Parsnip Purée Soup with Nutmeg Crème Chantilly Sea-Salted Fleuron Pastry Crisp, Chives	10
1919 Caesar Salad with Lemon-Cured White Boquerone Anchovy Crisp Romaine Lettuce tossed with Spiced Pita Croutons, Parmesan Cheese, Cracked Black Pepper and Caesar Dressing	12
Smoked Blue Cheese, d'Anjou Pear and Spinach Salad with Lavender-Walnut Vinaigrette Spinach, Watercress and Frisée, Dried Cranberries, House-smoked Blue Cheese, Cherry Tomatoes, Toasted Walnuts	13
Seared Rare Sesame-Crusted Ahi Tuna Panko-Fried Avocado, Young Kaisei Seaweed Slaw, Daikon Radish Sprouts, Yuzu-Soy Lacquer, Wasabi Sorbet	17
Dark Ale Grain Mustard-Glazed, Stuffed Quail Golden Raisins, Confit Leeks, Caramelized Onions, Brioche, Roasted Brussels Sprouts, Butternut Squash Risotto	16
Lobster Mac-n-Cheese Gratin Maine Lobster, Strozzapreti Pasta, Smoked Gouda and Sharp Cheddar Cheese, Truffle Oil	17
Seared Foie Gras and Duck Confit Tortelloni Handmade Roasted Pumpkin Pasta, Duck Leg Confit, Brandied Cherry Reduction, Asiago Cream, Fines Herbs	16
Pan-Seared Sea Scallops Caraway-Port Braised Red Cabbage, Rye Crostini, Roasted Tomato-Onion Jam, Watercress Purée	16
Lomi Lomi Cones of Salmon, Ahi, and Snapper Hawaiian-style Ceviche Cones with Sesame Salmon, Coconut Ahi, and Lime-marinated Snapper, Alaea Red Salt	14
Oysters Rockefeller Gratinée 3 East Coast Oysters, Creamy Spinach, Bacon, Classic Lemon Hollandaise Sauce	15

Entrées

Seafood Pappardelle Pasta with Shrimp, Fresh Market Fish, Clams and Mussels Handmade Roasted Pepper Pappardelle Pasta, Arugula, Shaved Parmesan	35
Cajun-Spiced, All-Natural Rock Cornish Hen from Bryan Farms Crawfish Tails, Corn and Pepper Ragout with Tasso Ham, Crawfish Newburg Sauce	30
Wok-Seared Pacific Snapper with Steamed Shrimp Dumpling Green Tea-Dashi Broth, Toasted Nori, Pad Thai Noodles, Heirloom Cherry Tomatoes, Baby Bok Choy , Basil and Garlic	38
Grilled Atlantic Salmon with Turmeric Shrimp Tempura Curried Vegetable Couscous with Za'atar, Grilled Asparagus, Tomato-Cucumber Salad, Minted Yogurt Raita	36
Pan-Seared Barramundi Seabass Celeriac Purée, Purple Potatoes, Zucchini and Carrot Ribbons, Portobello, Braised Radishes, Marsala-Honey Gastrique	37
Pan-Seared Mallard Duck Breast on Wild Rice-Duck Confit Pilaf with Figs Duck Leg Confit, Toasted Almonds, Balsamic-roasted Brussels Sprouts, Baby Carrots, Brandied-Plum Demi	35
Free-Range Wild Boar Double Rib Chop and Boar Sausage Yukon and Sweet Potato Dauphinoise, Garlic Spinach, Green Beans, Allspice-Apple Compote, Blackberry Demi	45
Rosemary-Grilled Lamb Chop and Slow-Braised Osso Buco Cheddar Cheese Grits Cake, Braised Swiss Chard with Chickpeas, Slow-Roasted Tomato, Cardamom-Port Reduction	42
Mesquite-Grilled, Certified Angus Prime 12oz. Ribeye Steak Roasted Garlic Mashed Potatoes, Grilled Asparagus, Crispy Shallot Rings, Green Peppercorn Reduction	46
Certified Angus 7 oz. Pepper-Seared Filet Mignon Lyonnais Potatoes, Haricots Vert and Baby Carrots, Thyme-scented Bordelaise Sauce, Blue Cheese-Chive Butter	46
Dry-Aged, Certified Angus New York Strip Steak with Cream of Balsamic Fingerling Potatoes with Gouda Cheddar Sauce, Applewood Bacon, Grilled Broccolini, White Asparagus, Pickled Shiitakes	44

Side 7

Grilled Parmesan Asparagus
Balsamic-Roasted Brussels Sprouts
Sautéed Garlic Spinach

Roasted Garlic Mashed Potatoes
Butternut Squash Risotto
Truffled Parmesan Wedge Fries

John Signorelli, Executive Chef

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS.