בס"ד

Five Fifty

Menu Crafted And Performed By Executive Chef Jean Claude Teulade and His Team

Appetizers

SALMON CARPACCIO 16
Lime/ Red Pepper/ Mango/ Micro Greens/
Basil Infused Olive Oil

SMOKED FISH TASTING 24
Black Cod/ Pas. Nova/ Smoked Salmon/
White Fish Rillette/ Cured SAlmon

SALMON CEVICHE 18
Fresh Salmon/ Lime Juice/ Basil
Diced Jalapeno/ Parsley/ Cilantro/ Orange Zest

SALMON PASTILLA 19
Salmon/ Red Pepper/ Onion/ Cilantro

SEARED YELLOWFIN TUNA 15
Sesame Seed Crusted/ Served Rare
Sweet and Sour Vegetable Relish

SMOKED SALMON TARTARE 16
Raw Chopped Salmon/ Cornichons/ Capers/
Shallots/ Dijon Mustard Mayonaisse/ Chips

CREAM OF CAULIFLOWER 12
Cauliflower/ Crema

BUTTERNUT SQUASH SOUP 12
Butternut Squash/ Nutmeg

Sea and Garden

BRANZINO "A LA PLANCHA" 37
Artichoke/ Confit Tomato Grape/
Basil Olive Oil/ Lemon Zest

ROASTED HALIBUT FILET 38
Ratatouille De Provence/ aioli Sauce/
Thyme/ Rosemary

MEDITERRANEAN LINGUINI 32
Oven Roasted Tomato/ Spring Mix Vegetables

CRISPY SALMON 34
Seared Salmon/ Truffle Porcini Risotto

SOLE MOUSSAKA 34
Breaded Sole/ Eggplant/ Red Sauce

DOVER SOLE 52
Meuniere/ Baby Vegetables

SMOKED BLACK COD 42
Fingerling potatoes/ Ocean Herb Broth

FISH AND CHIPS 24
Cod/Beer Batter Fried/
House Specialty Fries/
Green Pea Mash

SALMON AND HALIBUT BURGER 24
Salmon Halibut Mix/ Cilantro/
Parsley/ Lemon

Salads

YELLOW AND RED BEET SALAD 15
Candy Spice Pine Nut/ Baby Salad/
Dijon Vinaigrette/ Beet Coulis

ENDIVE ARUGULA BOSTON SALAD 15
Apple Julienne/ Lemon Dressing

CAESAR ROMAINE SALAD 15
Garlic Scented Baguette Toasted/
Chopped Heart of Romaine Lettuce/
Tossed with Lemon Garlic Chive Dressing

WARM ARTICHOKE AND TOMATO SALAD 17
Sauteed Artichoke Hearts/ Tomato/
Basil Dressing

HEIRLOOM TOMATO SALAD 15
Shallot/ Lemon Olive Oil/ Assorted GReens

Sides

FRENCH FRIES 9

TRUFFLE FRIES 12

CAULIFLOWER 10

MIXED VEGETABLES 10

SEASONAL MUSHROOMS 12

CRISP PARISIAN GNOCCHI 10

MIX ASSORTED GREENS SALAD 8

SAUTEED SPINACH 12