

# Top of the Hub<sup>SM</sup>

RESTAURANT & LOUNGE



## Independence Day Celebration July 4<sup>th</sup> of 2011

### **Native Lobster Bruschetta**

*White Balsamic, Baby Heirloom Tomatoes, Micro Basil*



### **Grilled King Salmon**

*Hearts of Palm, Fresh English Peas,  
Summer Corn Polenta*



### **Braised Kobe Beef Shortrib**

*Truffle Semolina Cake, Roasted Cipollini, Jumbo Asparagus*



### **Boston Bibb Lettuce**

*Local Watermelon, Aged Feta,  
Champagne- Honey Vinaigrette*



**Trio of Raspberry, White Chocolate and Blueberry Mousse**  
*Raspberry Sauce*

*\*Tax & Gratuity are Included*



Mark Porcaro  
Executive Chef

Raphael Oliver  
General Manager

