

RAW/CURED ITEMS



TUNA CRUDO 12

Caper Relish | Cured Tomato Vinaigrette
Crispy Potato Coins | Olive Tapenade

CEVICHE 14 Choice of Shrimp or Snapper

Coconut | Aji Amarillo | Celery | Fresno Chili | Tostone

CHARCUTERIE PLATE 14

Salami | Chorizo | Manchego | Camambert | Almonds | Marinated Olives | Crostini

PRIME STEAK TARTAR 15 (Wagyu \$5 Supplement)

Quail Yolk | Cornichons | Horseradish Crème | Grain Mustard | Dill | Gaufrettes

SALMON GRAVLAX 14

Deviled Farm Eggs | Pickled Cucumber | Truffle Salt

FLORIDA STONE CRABS MP

Perfectly Cracked and on Ice, Accompanied by our Mustard Sauce

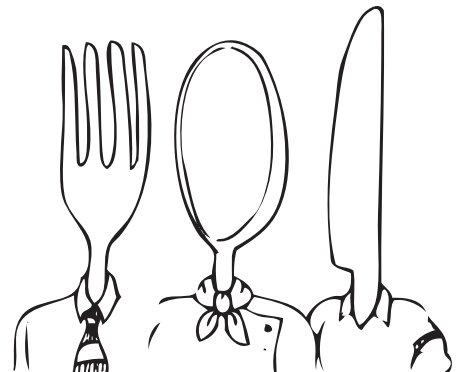
TWLO ROLL 17

Big Eye Tuna | Cucumber | Avocado | Mango
Macadamia | Tobiko | Spicy Mayo | Soy Wrap

HIMMARSHEE ROLL 17

Faroe Island Salmon | Kani | Scallion
Cream Cheese | Avocado | Tomato | Tobiko

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Substitutions will be made based on availability.



SALADS



BRUTUS SALAD 10

Gem Lettuce | Olive | Black Pepper Bacon Lardons
Manchego Crostini | Lemon Garlic Vinaigrette

ROASTED BEET & CRISP PEAR 12

Chevre | Hazelnut Toffee Dust | Pickled Pearl Onion | Watercress
Dijon Champagne Vinaigrette

BITTER LETTUCE & COMPRESSED MELON 12

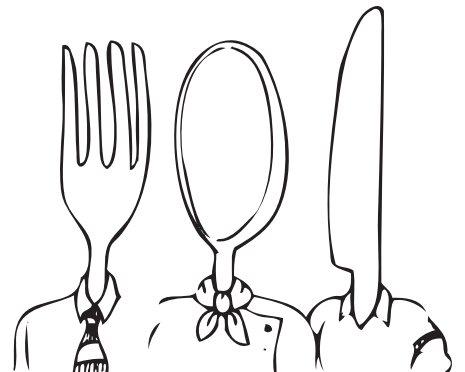
Prosciutto | Brown Butter Vinaigrette | Candied Walnuts
Danish Bleu

HEIRLOOM TOMATO & STRAWBERRY SALAD 13

Compressed Cucumber | Macerated Strawberries
Goat Cheese Foam | Basil Croutons

GARDEN PARTY 14

Baby Gem Lettuces | Heirloom Carrot
Hearts of Palm | Brioche Croutons
Cherry Tomato | Avocado Green Goddess



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EARLIER COURSES



BAKED BRIE 11

Puff Pastry | Tart Apple | Brown Butter Fig | Walnut

ROASTED PORK BELLY 15

Braised Greens | Charred Butternut Squash | Cherry Mostarda

COQUILLE ST. JACQUES 12

Diver Scallop | Lentil | Mushroom | Gruyere

SQUID A LA PLANCHA 16

Black Rice | Charred Avocado | Grape Tomato | Garum Vinaigrette

SWEET CORN AGNOLOTTI 16

Lobster | Balsamic Gastrique | Shellfish Reduction

SEARED SCALLOPS 18

Mascarpone Polenta | Grilled Asparagus | Sundried Tomato Relish

ROASTED HEIRLOOM CARROTS 12

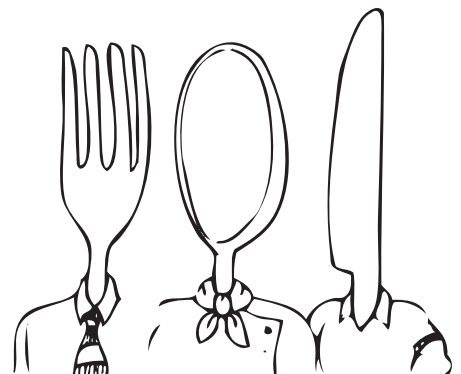
Lemon Spiced Yogurt | Pistachio | Zha'tar Bread Crumbs

DUCK LEG CONFIT 14

Mustard Speatzle | Crispy Brussels | Bacon Marmalade

CACIO E PEPE VERDE 12

Smoked Thyme Cream | Fresh Black Pepper | Parmesan



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LATER COURSES



PAN ROASTED CHICKEN 16

Roasted Squash | Tomato | Farro | Broccolini
Lemon Thyme Jus

DUROC PORK CHOP 19

Cauliflower Mousse | Sweet And Sour Cabbage | Bacon Roasted Mushroom

24-HOUR BEEF SHORTRIB 18

Sunchoke Puree | Brown Butter Parsnips | Natural Jus Cress

ROASTED BLACK GROUPER / MAHI / HALIBUT 20

Soubise | Zucchini Ribbons | Heirloom Tomato | Black Garlic Relish

PORK TENDERLOIN CHATEAUBRIAND 18

Bacon Wrapped | Marscapone Polenta | Brussel Sprouts | Tomato Brood

DUCK BREAST 18

Sweet Potato Mousse | Beluga Lentils | Chorizo Piquant

PAN ROASTED SALMON 17

Carrot Miso | Charred Edamame | Shiitake | Radish

BUTCHERS CORNER 12

Root Vegetable Gratin | Smoked Charred Haricot Vert | Cabernet Herb Butter

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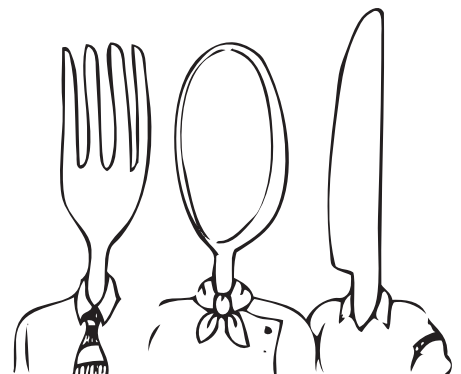
Rosemary Roasted Fingerling Potatoes

Brown Butter Parsnip Puree | Bordelaise

RIBEYE +12 (Wagyu \$10 Supplement)

BEEF TENDERLOIN +14 (Wagyu \$10 Supplement)

NY STRIP +12 (Wagyu \$10 Supplement)



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DESSERTS



VALHRONA CHOCOLATE MOUSSE 9

Macerated Raspberry | Mint | Sea Salt

RUM RAISIN CARROT CAKE 10

Pineapple | Dulce De Leche Cream Cheese Frosting

PASSIONFRUIT CRÈME BRULEE 9

White Chocolate Pearls| Vanilla Bean| Streusel Crumbs

PEACH BLACKBERRY COBBLER 10

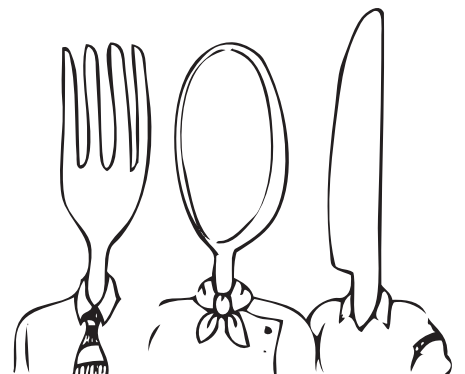
Ginger Shortbread | Fried Basil

DECONSTRUCTED GERMAN CHOCOLATE CAKE 9

Coconut Clusters | Pecan Maple Ganache | Amareno Cherries

PEAR CROSTADA 9

Maple Ice Cream



SAMPLE MENU 1

Price Per Person: \$100



HAMACHI CRUDO

Shishito Relish | Crispy Garlic | Truffled Yuzu Ponzu

FALL GARDEN

Bitter Greens | Roasted Pumpkin | Charred Cauliflower
Pickled Onion | Pancetta Vinaigrette | Pepitas

SHORTRIB PAPPERDELLE

Caramelized Onion | Lemon Whipped Ricotta

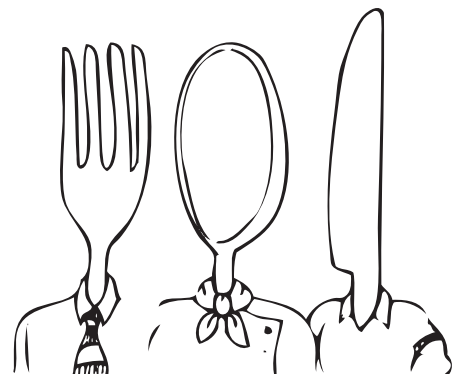
GRILLED BRANZINO

Papas Bravas | Feta Foam | House Hot Sauce | Chermoula Aioli

VAHLRONA CHOCOLATE MOUSSE

Macerated Raspberry | Mint | Sea Salt

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SAMPLE MENU 2

Price Per Person: \$125



SMOKED BEEF CARPACCIO

Cornichons | Pickled Mustard Seed | Dill Relish | Gaufrettes

POACHED PEAR & BURRATA

Cabernet | Vanilla Bean | Prosciutto | Walnut

SEARED SCALLOPS

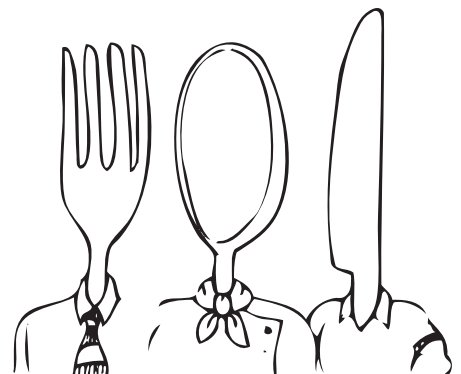
Black Rice Risotto | Charred Avocado & Edamame
Garum Vinaigrette

STEAK OSCAR

Center Cut Filet | Asparagus | Jumbo Lump Crab | Sauce Choron

DECONSTRUCTED GERMAN CHOCOLATE CAKE

Coconut Clusters | Pecan Maple Ganache
Amareno Cherries



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SAMPLE MENU }

Price Per Person: \$160



SEARED SCALLOP CARPACCIO

Avocado Mousse | Sweet & Sour Citrus | Celery

HEIRLOOM TOMATO & STRAWBERRY SALAD

Compressed Cucumber | Macerated Strawberries
Goat Cheese Foam | Basil Croutons

CHARRED OCTOPUS

Beluga Lentils | Wilted Kale | Chorizo Piquant | Pickled Onion

PAN-ROASTED GROUPE

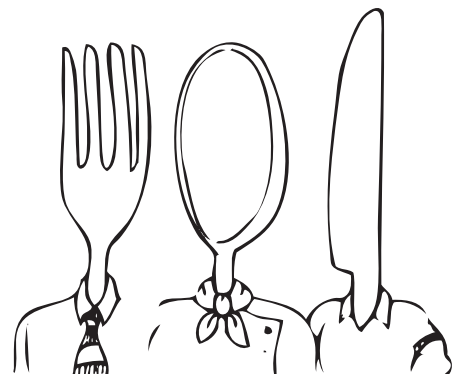
Farrotto | Roasted Mushroom | Tomato | Spinach
Lemon Beurre Blanc

GRILLED RIBEYE

Root Vegetable Gratin | Blistered Green Beans
Bleu Cheese Chardonnay Butter

PASSIONFRUIT CRÈME BRULEE

White Chocolate Pearls | Vanilla Bean
Streusel Crumb



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