

# RAW/CURED ITEMS



## **SOUTHERN SHRIMP CEVICHE 24**

Aji Amarillo | Lemon Buttermilk | Fried Green Tomatoes  
Cucumber | Pickled Onion | Blackened Shrimp | Cilantro | Chive Oil

## **SEARED AHI TUNA TATAKI 19**

Sesame Crusted Tuna | Avocado Butter | Wakame Slaw  
Ginger Fermented Cucumber | Crispy Togarashi Shallots

## **TARTARE DUET 28**

Sesame Beef Tartare | Charred Scallion | Black Garlic Aioli  
Spicy Ginger Tuna Tartare | Edamame | Truffle Ponzu  
Served with Togarashi Crackers

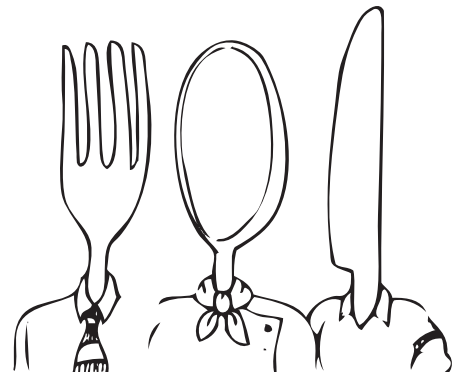
## **CHEF'S CHARCUTERIE AND CHEESE 22**

Crostini | Marinated Olives | Roasted Nuts | House Pickles | Whole Grain Mustard  
Served with Chef Lyndsey's Selection of Cured Meats & Cheeses

## **FLORIDA CITRUS AND RICOTTA 16**

Brown Butter Roasted Pistachios | House Whipped Ricotta | Shaved Red Onion  
Mixed Citrus Marinated in Extra Virgin Olive Oil | Mint

The consumption of raw or undercooked proteins may increase the risk of food-borne illness.  
Substitutions will be made based on availability.



# SALADS



## MEDITERRANEAN DELIGHT 22

Carrot Hummus | Heirloom Tomato | Compressed Cucumber  
Red Onion | Avocado | Cilantro Vinaigrette | Dukkah

## GARDEN PARTY 16

Gem Lettuce | Shaved Carrot | Red Onion | House Croutons | Tomato  
Black Garlic Balsamic Vinaigrette

## BURRATA, BERRY & BASIL 24

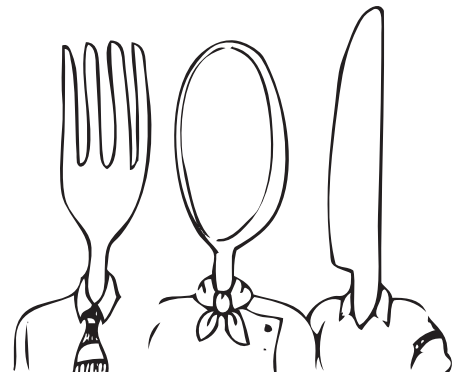
Roasted Strawberry Pesto | Compressed Cucumber  
Macerated Blackberry & Basil | Candied Walnut Crumb  
Extra Virgin Olive Oil

## CEASAR AU GRATIN 22

Anchovy | Lemon | Dijon | House Croutons  
Parmesan | Sherry Gastrique

## NICOISE 24

Seared Ahi Tuna | 8 Minute Egg | Crispy Potato | Gem Lettuces  
Roasted Pepper & Olive Vinaigrette



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# EARLIER COURSES



## **CHARRED OCTOPUS 28**

Tomato Braised Farro | Wilted Greens | Chorizo Vinaigrette  
Pickled Onion | Herb Salad

## **GAMBAS AL AJILLO 20**

Roasted Garlic | Sweet Paprika | Gremolata | Grilled Bread

## **PARISIENE GNOCCHI 22**

Blistered Tomato | Caper | Lemon Cream | Parmesan

## **DRUNKEN CLAMS 26**

Steamed Little Neck Clams | Lemony Beurre Blanc  
Crispy Potatoes

## **SCALLOP CARBONARA 32**

Fresh Spaghetti | Brown Butter Scallops | Bacon | Peas | Parmesan

## **SWEET CORN & CHARRED SQUASH 18**

Corn Pudding | Charred Zucchini Planks | Corn Chili & Feta Salsa | Lime

## **ROASTED CARROTS & CRISPY DILL POTATOES 20**

Hot Honey Roasted Carrots | Soubise  
Crispy Potatoes with Dill | Pickled Onion  
Horseradish Aioli

# LATER COURSES



## CHILI RUBBED CHURRASCO 28

Creamy Sweet Potato Purée

Grilled Garlicky Broccoli Rabe | Chimichurri Compound Butter

## PAN ROASTED SALMON 32

Turmeric & Roasted Pepper Jasmine Rice | Wilted Greens

Pomegranate Gremolata

## BRAISED SHORT RIB 24

Stewed Tomato | Chickpea | Harissa | Herbed Yogurt | Crispy Onion

## DRY AGED NY STRIP 48

Pearl Onion Mashed Potatoes | Charred Green Beans

Sherry Cream Pan Sauce | Chives

(Must be Selected 2 Weeks in Advance)

## PAN ROASTED CHICKEN 26

Black Eyed Peas | Mushroom | Brown Butter Greens | Truffled Madeira Jus

## GRILLED BRANZINO 35

Grilled Garlicky Broccoli Rabe | Tomato Braised Farro | Lemon Caper Butter Sauce

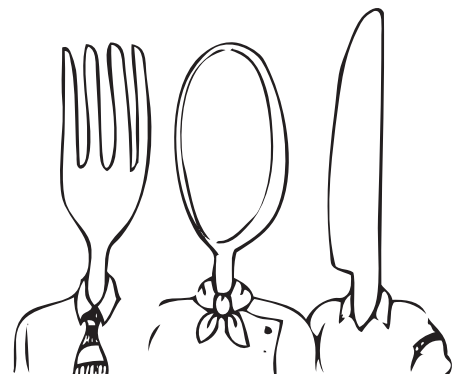
## SURF N TURF MP

Beef Tenderloin Topped With Either:

Scallop Scampi or Crab Cake

Served with Roasted Rosemary Potatoes

Grilled Asparagus | Cabernet Shallot Compound Butter



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# DESSERTS



## **VALHRONA CHOCOLATE MOUSSE 9**

Macerated Berries | Mint | Sea Salt

## **LEMON AND OLIVE OIL 12**

Lemon Lavender Gelato | Olive Oil Cake | Preserved Lemon  
Pistachio Crumb

## **CHOCOLATE MERINGUE PIE 10**

Bittersweet Chocolate Filled Pie | Toasted Meringue | Coconut

## **STRAWBERRY & STONEFRUIT SHORTCAKE 12**

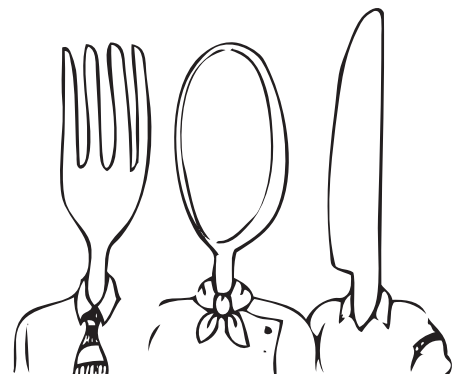
Caramelized Fruit on Top of Sour Cream Pound Cake  
Vanilla Whipped Cream | Sea Salt

## **YOGURT PANNA COTTA WITH CITRUS 9**

Greek Yogurt Panna Cotta with Fresh Florida Citrus

## **WARM DATE CAKE 10**

Bourbon Spiked Toffee | Candied Ginger | Vanilla Ice Cream



# SAMPLE MENU 1

Price Per Person: \$100



## FLORIDA CITRUS & RICOTTA

Brown Butter Roasted Pistachios | House Whipped Ricotta  
Shaved Red Onion | Mixed Citrus Marinated in Extra Virgin Olive Oil | Mint

## CEASAR AU GRATIN

Anchovy | Lemon | Dijon | House Croutons  
Parmesan | Sherry Gastrique

## SWEET CORN & CHARRED SQUASH

Corn Pudding | Charred Zucchini Planks  
Fresh Corn Chili & Feta Salsa | Lime

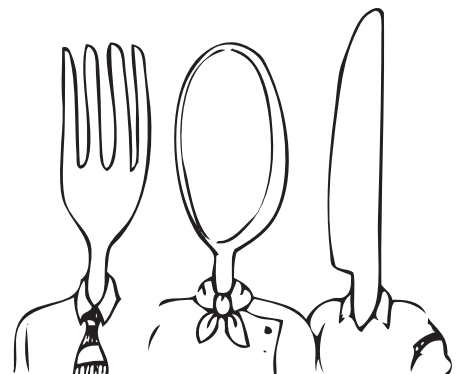
## GRILLED BRANZINO

Grilled Garlicky Broccoli Rabe | Tomato Braised Farro  
Lemon Caper Butter Sauce

## VALHRONA CHOCOLATE MOUSSE

Macerated Berries | Mint | Sea Salt

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# SAMPLE MENU 2

Price Per Person: \$125



## SEARED AHI TUNA TATAKI

Sesame Crusted Tuna | Avocado Butter | Wakame Slaw  
Ginger Fermented Cucumber | Crispy Togarashi Shallots

## GARDEN PARTY

Gem Lettuce | Shaved Carrot | Red Onion | House Croutons | Tomato  
Black Garlic Balsamic Vinaigrette

## SCALLOP CARBONARA

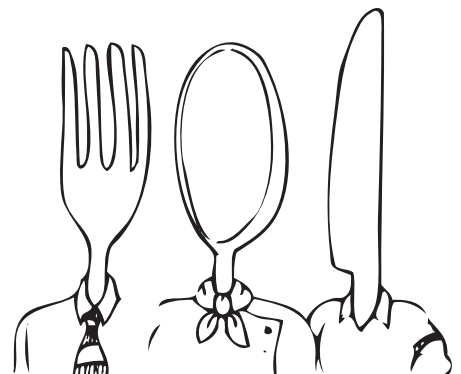
Fresh Spaghetti | Brown Butter Scallops | Bacon | Peas | Parmesan

## DRY AGED NY STRIP

Pearl Onion Mashed Potatoes | Charred Green Beans  
Sherry Cream Pan Sauce | Chives  
(Must Be Selected 2 Weeks In Advance)

## WARM DATE CAKE

Bourbon Spiked Toffee | Candied Ginger | Vanilla Ice Cream



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# SAMPLE MENU }

Price Per Person: \$150



## SOUTHERN SHRIMP CEVICHE

Aji Amarillo | Lemon Buttermilk | Fried Green Tomatoes | Cucumber  
Pickled Onion | Blackened Shrimp | Cilantro | Chive Oil

## ROASTED CARROTS & CRISPY DILL POTATOES

Hot Honey Roasted Carrots | Soubise  
Crispy Potatoes | Dill | Pickled Onion | Horseradish Aioli

## CHARRED OCTOPUS

Tomato Braised Farro | Wilted Greens | Chorizo Vinaigrette  
Pickled Onion | Herb Salad

## PARISIENE GNOCCHI

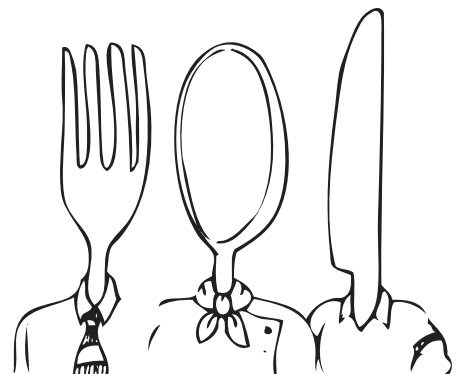
Blistered Tomato | Caper | Lemon Cream | Parmesan

## CHILI RUBBED CHURRASCO

Creamy Sweet Potato Purée | Grilled Garlicky Broccoli Rabe  
Chimichurri Compound Butter

## STRAWBERRY & STONEFRUIT SHORTCAKE

Caramelized Fruit on Top of Sour Cream Pound Cake  
Vanilla Whipped Cream | Sea Salt



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