Dinner
5:30pm to 9:30pm

Raw Seabar Appetizers

*Chanson Atlantic Seafood Tower (serves 2 to 4)
Seasonal raw fish and shellfish with savory, fruity, and spicy sauces | 75

*Oysters and Lobster
Daily preparation | 22

Crispy Cappellini Key West Shrimp
Herb Ricotta, Crustacean sauce and hazelnuts | 14

*Ceviche
Tiger's milk and organic baby vegetables | 24

*Fish Tartare
Cardamom, apple puree, mango and celery brunoise | 24

Harvest Salad
Seasonal vegetables, seeds, dijon vinaigrette | 14

From the Land Appetizers

*Sexy Tartare
Prime beef, strawberries, chili sauce, anchovy jus, quail egg, greek yogurt | 20

"Young" Proscuitto
Steak cut, pickled vegetables, cherry tomatoes, cauda sauce | 18

Pasta

Organic Farro Pasta
Charred leek and tomato | 12

Charcoal Risotto
Coconut charcoal, carpaccio of red shrimp, sturgeon caviar, saffron, local goat cheese | 18

Pumpkin Tagliatelle and Truffle | 38
Burgundy truffles have just arrived

Main Course By Land

Cut of the Day | MP

Poultry of the Day | MP

Farm to Table
A vegan dish made with our local farmer's crop | 24

Chef's 5-Course Tasting Menu
90 per person

With Sommelier paired wines
3 wines | 30 per person
5 wines | 45 per person

Main Course By Sea

Caprese of Snapper
Seared Snapper, tomato H2O, dried heirloom tomato, Italian basil sponge | 30

Twice Cooked Octopus
Potatoes baked under rock salt, Sicilian pesto, almonds, dried black olives | 35

Pistacchio Crusted Yellowfin Tuna
Sweet and sour Sicilian pepperonata, olives, mint, spring onion | 36

Maine Lobster Tail
Sweet corn, leek fondue and black truffle | 36

Grouper
Mediterranean style, vegetable flan | 30