

# Dinner

5:30pm to 9:30pm

## Cold Appetizers

**County Harvest Salad** 14  
Seasonal vegetables, seeds,  
Dijon vinaigrette

**Oysters** 18  
Daily preparation

**Crudo of the Moment** MP  
Chef's creation

**Duo of Foie Gras** 22  
Terrine and seared, green beans, brioche

**Ahi Tuna Trio** 19  
Tataki, tartare, ravioli - Wasabi, soy, ginger

## Hot Appetizers

**Potage of the Moment** 14  
Organic seasonal inspiration

**Gulf Shrimp** 18  
Avocado, napa cabbage, ginger

**Asparagus Soupe** 16  
Scallop, truffle

## First Course

**Tagliatelle** 14/22  
San Marzano tomato

**Bolognese of the Day** 16/28  
Squid Ink Spaghetti

**Risotto of the Day** 15/26  
Primavera

## Entrées By Land

**"Wagyu" Rib Eye and Braised Short Rib** 48  
Smoked barbecue, charred onion, potato

**Maigret Duck Breast** 39  
Puy lentils, ravioli, mustard seeds

**Veal Loin** 40  
Herbs, peas, carrots, croquette, port wine

**Vegetable Tagine** 22  
Pearl couscous

## Entrées By Sea

**Grouper** 38  
Carabinero, bouillabaisse, saffron potatoes

**Red Snapper** 36  
Barley, beets, textures of parsley

**Roasted Maine Lobster** 40  
Burnt Cauliflower, sweet corn, tarragon

**Diver Sea Scallops** 39  
Leek, mango, pineapple, red pepper

**Fish of the Day** MP  
Seasonal vegetables, sauce Diable

Vegan options available

We take pride in featuring Organic vegetables and fruits, wild caught fish, grass fed steak and lamb, cage free duck  
all rates are stated in US\$ and are subject to Florida sale tax.