



## **First**

### **Cured Salmon Salad | 16**

potato | ricotta | radish

### **\*Oysters | MP**

cocktail sauce | mignonette

### **Local Greens | 12**

marinated mustard seed | bacon | fennel | 7-minute egg  
smoked maple dressing

### **\*Farmed Blue Fin Tuna | 24**

pickled mushroom | umami | smoked soy sauce | sea beans

### **\*Black Caviar 10g | 28**

parmesan | egg yolk | black bread | charred endive

### **\*Beef Broth | 14**

beet noodles | bell pepper | carrot | cabbage  
sliced beef

### **Cedar Wood Baked Key Shrimp | 14**

garlic | tomato | evoo | capers | lemon | parsley

### **\*Seared Foie Gras | 18**

local passion fruit | chives | brioche crumb

### **“Lobster Roll” | 18**

duck egg mayo | chanson old bay | lobster coral | g.f wrap

## **Second**

### **Curried Cauliflower and Eggplant | 20**

chickpea | local baby tomato | herbs

### **Mix of Root Vegetables | 20**

chef's seasonal choices

### **Seared Sea Scallops | 37**

celery | carrot | purple potato | clam sauce

### **Local Grouper | 34**

local heirloom tomato | prosciutto broth | basil | polenta

### **Chilean Sea Bass | 36**

bamboo rice | pickled garlic | sapodilla salsa

### **Seared Halibut | 34**

potato pave | onion | parsley

### **\*Anderson Ranch Beef Filet | 38**

local corn | avocado | poblano peppers

### **Chilean Pastel | 24**

braised veal | braised duck | quail egg | onion | tomato

### **\*Lamb Ragout | 39**

parisian gnocchi | english pea | pearl onions

### **Organic Chicken Breast | 23**

baby spinach | fingerling potato | tomato |  
rouge sauce

### **\*A-5 Japanese Wagyu Beef Filet per oz. | 25**

minimum 3oz.

If you have chronic illness of the liver, stomach, blood or have immune disorders, you are at greater risk of serious illness from consuming raw and undercooked meats, poultry, seafood, shellfish, mayonnaise or eggs.

\*We use Grass Fed, Non-GMO, Pastured, Wild or Sustainable Animals when possible.

