

## First

### **Tomato Bisque | 14**

julienned cucumber | steamed key shrimp

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

potato | ricotta | radish

### **Shrimp Cocktail | 20**

fresh local shrimp | homemade cocktail sauce

### **Endive & Fig | 16**

asian pear | cilantro leaves | baby arugula | goat cheese  
lemon apple vinaigrette

### **Tuna Tartare | 24**

avocado | orange segments | red onion & pepper ponzu  
dressing

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

parmesan | egg yolk | black bread | charred endive

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

moscato berry sauce | walnut dust | citrus lace

### **Lobster Rolls | 18**

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

## Second

### **Curried Cauliflower & Eggplant | 20**

chickpea puree | spicy coconut glaze | pomegranate seeds |  
herbs | almonds

### **Summer Harvest | 20**

An array of seasonal vegetables

### **Fresh Catch | MP**

Local daily catch

### **Truffle Cauliflower Sea Scallops | 34**

crispy prosciutto | 20 y.o. aged balsamic glaze | truffle  
cauliflower puree

### **Seared Halibut | 34**

charcoal onion | crispy kale | fingerling potato | roasted  
pepper pineapple sauce

### **Florida Lobster Ravioli | 30**

seasonal lobster | crab | flambe brandy cream sauce | house  
made ravioli

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

local corn | avocado | poblano peppers

### **Organic Chicken Breast | 24**

baby spinach | fingerling potato | baby tomato | light tomato  
broth

### **A-5 Japanese Wagyu Beef Filet | 25**

**OZ**

minimum of 3oz  
blackberry | beef jus