

Small Plates

Conch Chowder

Bacon, Fennel, Tomato, Coconut Milk and Kaffir Lime
8

Corn Soup

Puree of Corn and Garlic with Pan Seared Scallop
12

Grilled Romaine Salad

Caesar Dressing, Parmesan and Truffle Oil Drizzle
11

Marinated Hearts of Palm Salad

Arugula, Orange Segments, Avocado Croutons, Hazelnuts and
Hazelnut-Sherry Vinaigrette
10

Rabbit Run Farm Mixed Green Salad

Grilled Apples, Braised Red Onion, House-made Ricotta Cheese,
Toasted Almonds, Lardons and Balsamic Vinaigrette
11

Curried Crab Salad

Honeydew, Apples and Mirliton
12

Grilled Octopus

Arugula, Piquillo Peppers, Romesco, Chorizo Vinaigrette
14

Cured Japanese Yellowtail

Avocado Puree, Jalapeño, Cilantro and Ponzu
12

Goat Cheese Crepe

Herbes de Provence, Summer Ratatouille and Balsamic Reduction
12

Artisanal Cheese Plate

Homemade Preserves and Bread
Choice of 3 or 5 Cheeses
12/16

Grilled Prosciutto Wrapped Asparagus

Crispy Soft-Boiled Egg, Spiced Pecans,
Malt-Molasses Vinaigrette
13

Steamed Mussels

Spinach, White Wine and Creole Mustard Cream
11

Bourbon Glazed Pork Belly

Toasted Peanuts and Spicy Cabbage Slaw
12

Ricotta Ravioli

Kobe Beef Cheek Sugo
17

Blanquette de veau

Sweetbreads, Oyster Mushrooms, Cipolini Onions
14

Duck Leg Confit

Lentils, Oyster Mushrooms, Leeks and Creole Mustard Cream
16

Entrees

Entrees are also available in 'petite' portions

Fish Stew

Shrimp, Scallops, Clams, Mussels, Fish and Chorizo Sausage in a
Tomato Saffron Broth with Pernod Aioli
29/17

Grilled Smoked Beef Tenderloin

Truffle Whipped Potato, Sautéed Spinach and Bone Marrow Bordelaise
34/19

Oven Roasted Cobia

Roasted Fingerling Potatoes, Cipolini Onions, Yellow Tomato Puree and Salsa Verde
28/16

Pan Seared Mahi Mahi

Sweet Potato, Corn and Crawfish Hash with Smoked Tomato Butter
26/15

Braised Lamb Shank

Cauliflower Gratin, Swiss Chard and Lamb Jus
28