

FIRST COURSE

beef tartare

artisanal bread service seasonal jam, tapenade, compound butter

colatura, capers, mustard seed, cured egg yolk

crab salad

bosc pear salad

pineapple, hearts of palm, pomegranate

arugula, ricotta, purple radish, candied pecan, vanilla

seared foie

heirloom tomato salad

plum, brioche, yogurt, port

burrata, red onion, grilled brioche, aged balsamic

half dozen east vs. west coast oysters (3)

beet salad

sherry mignonette, cocktail sauce mp

radicchio, blood orange, poppy seed, pistachio

featured caviar 🛞 traditional accompaniments stone crab

whole grain mustard aioli, lemon mр

SECOND COURSE

gambas al ajillo

roasted bone marrow

key west pink shrimp, chorizo, scallion, baguette 28

pickled shallot, parsley, citrus, sourdough

pork belly

mp

grilled octopus

celery root, tomato conserva, green apple

kalamata olive, lemon, potato, romesco

diver scallops (3)

butternut squash soup

melted leek, delicata squash, parsnip, sherry bacon vinaigrette 47

coconut foam, crab, coriander, maple gastrique 16

casarecce

beef short rib, heirloom tomato, black truffle

24

THIRD COURSE

hogfish 🍪

veal porterhouse

beluga lentils, chermoula, pancetta, lemon

crushed yukon, potatoes, hazelnut gremolata preserved lemon, madeira

rock shrimp linguine

filet mignon

rock shrimp, wild mushrooms, uni butter, chili pangrattato

potato pavé, grilled broccolini, pearl onion, sauce chasseur

chilean seabass

duck breast

fregola, roasted fennel, peperonata, porcini brodetto

spaetzle, radish, confit leg, napa cabbage, cherry

butter poached lobster

iberico pork

swiss chard, sweet potato, romanesco, truffle emulsion

shishito peppers, white polenta, rapini, cipolline agrodolce

eggplant and tomato 'moussaka'

australian wagyu tomahawk

red lentils, tzatziki, dukkah

seasonal accompaniments mp

30

20% gratuity will be added to parties of six or more.