

SMALL PLATES

wahoo crudo

chives, jewel peppers, lemon

grilled oysters

surryano, chive, saffron

wild boar

cumin, pumpkin, walnut

stone crab salad

black radish, carrot, red bell pepper, orange

SOUPS & GREENS

sweet onion soup

lobster, sea urchin, leek

gem lettuce

basil, marcona almonds, golden raisins,
black pepper, persimmons

ruby lettuce

orange blossom, iberico ham, pistachio,
brandy, apple, dates

mixed greens

tangerine, mint, fennel, macadamia nuts

SHAREABLE PLATES

lobster ravioli

ossau-iraty, osetra caviar, sabayon

garlic prawns

sherry, garlic, sorrel, sourdough

bread service

choice of spreads

charred octopus

romesco, green olives
red bell peppers, fresno chile

scallops

lardons, kumquat, green olive, sun choke

MAINS

caldeirada

"bouillabaisse style", clams, gulf fish, chorizo
chili threads, sourdough, red pepper

duck breast

blood orange, dark chocolate, chili
candy stripe beets, walnut, freekeh

pear and squash gnocchi

butternut squash, chestnut, goat cheese

braised wagyu beef pappardelle

kale, shallots, garlic

smoked grouper

acorn squash, asparagus, ricotta, cherry tomato

filet mignon

potato cake, au poivre, brussels sprouts

red fish

sofrito rice, pork sausage, tarragon, mussels, fennel

herb crusted lamb

red pears, cognac, "black" puree, pearl onions, baby fennel