

TABLE SNACKS

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|--|----|
| Charcuterie and Cheese Board   | 18 |
| Acorn Fed, Cinco Jotas Iberico Jamon                                       | 22 |
| Sweet Pea Guacamole with Toasted Sunflower Seeds<br>Warm Crunchy Tortillas | 14 |
| Shishito Peppers, Sea Salt and Sesame                                      | 10 |

LIGHT & BRIGHT

|   |    |
|---|----|
| Tender Lettuce and Sprouts<br>Sherry Shallot Vinaigrette                            | 12 |
| Heart of Palm, Heirloom Tomato<br>Young Coconut and Avocado Salad                   | 16 |
| Mezcal Chipotle Cured Salmon<br>Cucumber Yogurt Relish, Potato Flakes               | 16 |
| Raw Shaved Florida Red Snapper with Green Chili Dressing<br>Crunchy Rice and Herbs* | 19 |
| Spicy Tuna Tartare, Lettuce Cups<br>Avocado, Radish, Puffed Rice*                   | 20 |
| Maitake Mushrooms with Goat Cheese<br>Fresno Pepper Vinaigrette                     | 16 |

GOLDEN & CRISPY

|  |    |
|--|----|
| Crunchy Potato Nuggets, Spicy-Tangy Sauce<br>Rosemary Aioli              | 8  |
| Flying Pig Ham and Manchego Cheese Fritters                              | 15 |
| Wild Gulf Shrimp with Sizzling Garlic and Chili Oil                      | 19 |
| Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt              | 17 |
| Charred Octopus, Smoked Paprika<br>Guajillo Vinaigrette, Crispy Potatoes | 21 |

PIZZAS

|   |    |
|---|----|
| Avocado, Jalapeño, Cilantro, Lime and Onion           | 14 |
| Mushroom, Three Cheese, Garlic-Parsley Oil, Farm Egg* | 17 |
| Tomato and Arugula, Calabrian Chili                   | 17 |
| Black Truffle and Fontina Cheese                      | 24 |

MASA & TORTILLAS

|  |    |
|--|----|
| Sautéed Organic Mushroom Tacos, Mole, Kale and Lime                    | 14 |
| Crispy Florida Black Grouper Tacos<br>Aioli and Cabbage-Chili Pickle   | 16 |
| Griddled Florida Black Grouper Tacos<br>Aioli and Cabbage-Chili Pickle | 19 |
| Chipotle Chicken Tacos, Grilled Jalapeño Salsa                         | 15 |
| Achiote Pork Tacos, Pickled Red Onion, Cilantro                        | 16 |
| Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions                | 20 |

GRILLED & ROASTED

|  |     |
|--|-----|
| Roasted Snapper, Green Olive Dressing<br>Spring Onions, Sauté Spinach        | 35  |
| Seared Black Sea Bass, Market Potatoes, Leeks<br>Guajillo Vinaigrette        | 34  |
| Roasted Maine Lobster with Brussel Sprouts<br>Smoked Chili Almond Condiments | 52  |
| Arroz con Pollo, Crackling Skin and Lemon Zest                               | 28  |
| Beef Tenderloin, Red Chili Butter<br>Spinach with Toasted Sesame Seeds*      | 49  |
| 32 oz. Prime Aged Ribeye For Two*  | 135 |

VEGETABLES

|  |    |
|--|----|
| Potato Puree with Queso Fresco and Sea Salt                      | 8  |
| Roasted Brussels Sprouts, Proscuitto, Pear Mustard               | 10 |
| Broccoli Rabe with Soffritto and Citrus                          | 10 |
| Seasonal Vegetables with Salsa Verde, Lime<br>Organic Brown Rice | 19 |

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness\*

A service charge of 18% will be added to your check

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

DINNER

