

## LIGHT & BRIGHT

|   |    |
|---|----|
| Sweet Pea Guacamole with Toasted Sunflower Seeds<br>Warm Crunchy Tortillas          | 15 |
| Spicy Tuna Tartare, Black Olives<br>Cucumber and Avocado*                           | 23 |
| Raw Shaved Florida Red Snapper with Green Chili Dressing<br>Crunchy Rice and Herbs* | 21 |
| Maitake Mushrooms with Goat Cheese<br>Fresno Pepper Vinaigrette                     | 19 |

## SALAD

|   |    |
|---|----|
| Tender Heart Salad, Radishes<br>Pumpkin Seed- Oregano Vinaigrette | 17 |
| Heart of Palm, Heirloom Tomato<br>Young Coconut and Avocado Salad | 19 |
| Add Grilled Chicken 10   Grilled Salmon 15   Grilled Shrimp 16    |    |

## GOLDEN & CRISPY

|   |    |
|---|----|
| Crunchy Potato Nuggets, Spicy-Tangy Sauce<br>Rosemary Aioli | 12 |
| Shishito Peppers, Sea Salt and Sesame                       | 12 |
| Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs  | 22 |
| Cinco Jotas Jamon and Manchego Cheese Fritters              | 15 |
| Everything Crusted Calamari, Avocado-Jalapeno Salsa Verde   | 22 |

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

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

## PIZZAS

|  |    |
|--|----|
| Avocado, Jalapeño, Cilantro, Lime and Onion        | 14 |
| Black Truffle and Fontina Cheese                   | 25 |
| Fresh Ricotta and Broccoli Rabe with Dried Chorizo | 22 |

## TORTILLAS & SANDWICHES

|   |    |
|---|----|
| Sautéed Organic Mushroom Tacos, Mole, Kale and Lime                             | 17 |
| Griddled Florida Black Grouper Tacos<br>Aioli and Cabbage-Chili Pickle          | 23 |
| Chipotle Chicken Tacos, Grilled Jalapeño Salsa                                  | 19 |
| Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions                         | 26 |
| Pepper Jack Cheeseburger, Smashed Avocado<br>Crunchy Onions and House Dressing* | 26 |
| Crispy Chicken Sandwich, Cherry Peppers, Mayonnaise<br>Yuzu Pickles             | 25 |

## DESSERT

|  |    |
|--|----|
| Warm Valrhona Chocolate Cake, Vanilla Ice Cream  | 12 |
| Pumpkin Tres Leches Cake, Spiced Meringue  |    |
| Pumpkin Seed Praline   | 11 |
| Citrus Pavlova, Pomegranate Sorbet   | 12 |
| Cookie Plate: Salted Chocolate Chip, Dulce de Leche<br>Alfajor and Cranberry Linzer Cookie | 15 |

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

LUNCH