

TABLE SNACKS

Florida Stone Crab Claws with Mustard Aioli	MP
Sasanian Siberian Caviar, Masa Blinis Lemon Crème Fraîche and Chive	165
Sasanian Royal Osetra Caviar, Masa Blinis Lemon Crème Fraîche and Chive	230
Charcuterie and Cheese Board	22
Cinco Jotas Jamón Ibérico	34
Spring Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	18

LIGHT & BRIGHT

Asparagus and Arugula Salad with Manchego Cheese Dill and Green Olive Dressing	22
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	24
South Pacific Kanpachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	26
Warm White Asparagus with Toasted Hazelnuts Jalapeño Vinaigrette	52

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Jamón and Manchego Cheese Fritters	18
Pea Empanadas with Fresh Mozzarella Green Chili Yogurt	20
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	26
Crispy Calamari, Avocado-Jalapeño Salsa Verde	26
Charred Octopus with Calabrian Vinaigrette, Fava Beans Shaved Fennel	26

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness
An automatic service charge of 18% will be applied to your check but can be adjusted at your discretion.

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	26
Black Truffle and Fontina Cheese	28
Artichokes and Spinach with Smoked Bacon	26
Tomato Garlic and Arugula with Calabrian Chili	24

MASA & TORTILLAS

Roasted Mushroom Tacos, Avocado, Tomatillo Salsa	24
Crispy Fish Tacos, Aioli and Cabbage-Chili Pickled	28
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	30
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	26

GRILLED & ROASTED

Whole Roasted Cauliflower with Hibiscus Romesco, Lime Confetti Flowers and Warm Tortillas	31
Slowly Roasted Spring Vegetables with Brown Rice Salsa Verde	32
Seared Snapper, Green Olive Dressing, Grilled Spring Onions Sautéed Spinach	52
Crusted Spiced Grouper, Roasted with Coconut-Lime Infusion Fresh Herbs, Ramps and Fennel	53
Arroz con Pollo, Crackling Skin and Lemon Zest	42
Beef Tenderloin "Burnt Ends" Chimichurri	76
32 oz. Prime Aged Ribeye For Two*	145

VEGETABLES

Potato Purée with Queso Fresco and Sea Salt	14
Assorted Spring Peas with Shallots and Smoked Chili Butter	16
Roasted Asparagus with Green Chili and Mint	14
Purple Broccolini with Lemon and Chili	16

Chef Jean-Georges Vongerichten
Chef de Cuisine Lateisha Wilson