

CHILLED

Osetra Caviar Tacos

Yukon Gold \ Crème Fraiche 46

Pink Shrimp

Mango Jalapeño Cocktail Sauce 19

Barnstable Oysters

Champagne Ice 21

Green Garden Gazpacho

Key West Crab \ Yuzu Gelée 15

Iced for Two

Oyster's \ Key West Shrimp \ Maine Lobster
Florida Stone \ Crab Claws 88

CHEF INSPIRED

Jerusalem Artichoke Cappuccino

Honey Crisp \ Tarragon \ Truffle Crema 9

Superior Farms Lamb Belly

Charred Eggplant \ Crispy Chickpea \ Pineapple Curry 14

Wood Grilled Octopus

Avocado \ Preserved Lemon \ Cabernet Vinaigrette 17

Smoked Yukon Potato Gnocchi

Sheep's Milk Ricotta \ Sunchoke \ Hon Shimeji \ Piquillo Pepper 15

Cape Cod Scallops

Cauliflower \ Almond \ Golden Raisin \ Curry
Toasted Caraway Emulsion 14

FIELD

Farm House Tomatoes

Arugula \ Cucumber \ Granola
Sweet Grass Dairy Asher Blue Cheese \ Orange Blossom 15

Heirloom Beets

Loxahatchee Goat Cheese \ Passion Fruit
Red Watercress \ Pistachios 16

Swank Farms Butter Bibb

Grilled Floridian Hearts of Palm \ Green Papaya \ Red Kaiware
Smoked Pineapple Vinaigrette 12

LAND

Masami Ranch American Wagyu MP

*** 5 oz. Minimum ***

While only Kobe beef from Japan can carry the "Kobe" name, pure bred Wagyu uses the same breed of cattle. Masami Ranch in Northern California is the only certified 10+ domestic Wagyu available in the U.S. One of the most important factors for grading beef quality is "marbling," which refers to the fine white streaks of fat that run through lean beef and enhance flavor and tenderness. This explains why the "WAGYU" melts in your mouth for a sensational burst of flavor from the very first bite.

Nebraska Black Diamond Dry Aged NY Strip

12 oz. \ 66

Durham Ranch Bison Filet

6 oz. \ 50

Creekstone Farms Hanger Steak

8 oz. \ 30

Sauces – Béarnaise \ Horseradish Cream \ Angle Steak Sauce +3

Colorado Lamb Loin

Red Lentil Salad \ Merguez \ Young Carrots \ Lavender Jus 42

Ashley Farms All Natural Chicken Breast

Cipollini Onions \ Dandelion \ Crispy Thigh \ Bourbon Jus 30

Creekstone Farms Short Rib

Heirloom Tomato Jam \ Neuske's Bacon Grits \ Natural Jus 32

SEA**Florida Cobia**

Oolong \ Black Quinoa \ Pomegranate 32

Atlantic Sea Bass

Sauerkraut \ Smoked Fingerlings \ Florida Caviar 38

Genuine Red Snapper

Key West Crab \ Spaghetti Squash \ King Trumpet \ Lime Emulsion 34

SIDES**Swank Farm Buttered Vegetables 9**

Crispy Brussels Sprouts \ Neuske's Bacon \ Local Honey 10

Angle Whipped Potatoes 8

Add Butter Poached Main Lobster +7

Anson Mills Stone Ground Grits \ White Cheddar \ Onion 8

Foraged Wild Mushrooms 10

Loaded Peewee Potatoes 9

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you are pregnant or have certain medical conditions.

DESSERT**14 Layer Chocolate Cake**

Seasonal Vine-Ripened Berry & Herb Salad 16

Carrot Cake Bread Pudding

Salted Caramel Brittle Ice Cream \ Ginger Agave 12

Honey Crisp Apple Crumble

Walnut Streusel \ Vanilla Frozen Yogurt 10

Flaming Crème Brûlée

Pumpkin Spice Sugar Cookie 12

Banana Fritters

Piña Colada Ice Cream \ Myer Rum Caramel 10

Selection of House Made 9

Ice Creams & Sorbets