

LUNCH

[VIEW MENU](#)

LE PRIX FIXE

3 Courses, \$25 | Monday-Friday | 12PM-2:30PM

MARKET SOUP

MESCLUN SALAD

shaved garden vegetables
sourdough croutons, mustard vinaigrette

HOUSEMADE COUNTRY PÂTÉ

pickled ramps, artisanal mustards
toasted sourdough

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GARGANELLI PASTA

braised beef short rib, baby spinach, tomato
housemade ricotta

GRILLED LOUP DE MER

saffron aioli, piperade, fingerling potatoes

BRAISED BEEF PALERON

pearl onions, spinach, mushrooms
pommes purée

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TROPICAL PANNA COTTA

fresh mango and passion fruit, raspberry sorbet

KEY LIME PIE

lemon sauce, pink grapefruit sorbet

RASPBERRY – CHOCOLATE SUNDAE

raspberry crèmeux, vanilla ice cream

MARKET SPECIALS

CHEF'S CREEK OYSTERS

cocktail sauce, mignonette, lemon
british columbia, canada

3.

BLACK TRUFFLES FROM PÉRIGORD
simply shaved over parmesan risotto or
hand-cut tagliatelle
AP 65. | MC 115.

A LA CARTE APPETIZERS

ARTICHOKE AND SUNCHOKE SOUP
mint and pine nut pesto, sunchoke chips
14.

SWANK FARMS BABY SPINACH SALAD
falafel crumble, pomegranate
spiced chèvre, meyer lemon vinaigrette
16.

LOCAL HEIRLOOM TOMATOES
housemade burrata, polenta croutons
basil seeds, saffron-white balsamic vinegar
18.

ROASTED BEET SALAD
horseradish, mâche, housemade duck pastrami
AP 16. | MC 28.

DANIEL BOULUD'S SMOKED SALMON
crispy fingerling chips, chives
crème fraîche, caperberries, salmon roe
21.

MAINE LOBSTER SALAD
grilled hearts of palm, florida pomelo
avocado mousseline, rice noodles
and thai herb salad
AP 23. | MC 41.

GRILLED SPANISH OCTOPUS
green olive and sweet pepper couscous
wild arugula, blood orange
basil and squid ink coulis
AP 19. | MC 36.

SAUTÉED FLORIDA WHITE SHRIMP
crispy papadum, avocado and mango salad
pickled heirloom radishes, sauce vadouvan
17.

CAFÉ FAVORITES

COBB SALAD

chicken, corn, avocado, tomato
blue cheese, egg, lardons
buttermilk dressing
24.

HORIATIKI

classic greek salad, grilled eggplant, feta
pita crouton, oregano vinaigrette
AP 15. | MC 25.
add 3 grilled florida shrimp, 9.

CAFÉ CLUB SANDWICH

slow cooked turkey breast
basil aoli, tomato, avocado
applewood smoked bacon with dirty chips
21.

CLASSIC AMERICAN CHEESEBURGER

shiny sheets best of palm beach
20.

ENTRÉES

MOULES FRITES

PEI mussels steamed in white wine and crème fraîche
with fines herbes and crispy pommes frites
19.

SAUTEÉD LOCAL POMPANO

cauliflower-lime purée
marinated green papaya
crispy rice flakes
green curry-kaffir lime emulsion
38.

HOLLAND DOVER SOLE

green and white celery, black winter truffle
sauce périgourdine
65.

SAUTÉED MAHI MAHI

orange, fennel, broccoli rabe, romesco
saffron bacalao, fritters
34.

STRIPED BASS PROVENÇAL

crispy panisse, baby fennel, ‘petits farcis’
arugula pistou, sauce vierge

38.

STEAK FRITES

roasted hanger steak, crispy pommes frites
watercress, blue cheese and tomato salad sauce bordelaise
32.

LES ADDITIONS, 7.

CHICKPEA FRIES

piquillo pepper ketchup

POMMES FRITES

homemade ketchup or frit saus

POMMES PURÉE

SUPERGREEN OR SAUTÉED SPINACH

HARICOTS VERTS

PETITE MESCLUN SALAD