

Dinner Menu

Garden Shares for the table

From the Garden -22

 Little Gem Swank Greens, Shaved Radish Varieties, Heirloom Tomato, Cucumber, Mint, Toasty Hazelnut, Fennel Vinaigrette.

Caesar's Board -19

Baby Romaine Swank Spears, Grana Padano, Torn Garlic Bread, Caesar Dressing

Beets and Burrata -25

 Baby Beets, Burrata, Local Honeycomb, Granola Grumble, Candied Shallot, Hemp Heart Pesto, Lemon Balm

Small Shares for the table

Yellow fin Tuna Crisp -22

Layered Ahi Tuna, Truffle Mustard Seed Aioli , Shiso, Micros & Sea Salt Flakes

Baby Beet Tar Tar -22

Local Baby Beet varieties, Radish, Cucumber, Avocado Mousse, Kimchi Aioli, Ginger Chips, Quinoa

Ahi Tartare -24

Ahi tuna, Sesame Cucumber, Avocado Mousse, Kimchi Aioli, Ginger Chips

Crab Boulet -26

Jumbo Lump Crab Meat, Charred Corn Husk Puree, Pepper Conserva

Pickle and the Rib -24

Short Rib, Confit Potato, Horseradish Cream, Heirloom Carrot Pickle Varieties



Contains Nuts

Due to the use of allergen ingredients in our kitchen we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies. (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.

Brilliant Board Shares for the table - 28



Rustic Fig Flatbread

Savory Garlic Olive Oil Crust, Fig Jam, Montrachet Chèvre, Topped With Arugula, Caramelized Onions
Add Prosciutto -8



Romesco Flatbread

Savory Romesco sauce, Gratitude Farms Mushrooms, Whipped Feta & Fresh Basil

Trio Spread

Cashew Pate hummus, Whipped Feta, Muhammara, Shaved Baby Veggies, Grilled Rustic Bread



Fromage

St. Andre Triple Cream Cow's Milk, Lenora Fuego a Lush Semi Soft Goats Milk Cheese, Crystallized Aged Gouda Beemster, Bio-Farms Honey, Berry Compote & Candied Nuts

Carne

N'Duja salumi Chicago, Alef Lamb Prosciutto, Rosette De Lyon French Rose Sausage & Laconia Olives with Grilled Rustic Bread

Side Shares - 14

Broccoli Gremolata

Steamed Broccoli Florets, Zesty Hemp Heart Gremolata

Truffle Fries

Parmigiano - Reggiano, Black Truffle

Crispy Fingerlings

Bravas Sauce & Saffron Aioli

King Trumpet Fries - 18

Cornmeal Crusted Gratitude Farm King Trumpet Fries, Basil Aioli



Crispy Brussel Olive Oil, Cardamom, Sea Salt Flakes,
Sweet & Savory Walnuts

Contains Nuts



Vegan



Entrées

Cósta 

Frenched Lamb Chops -64

Australian Lamb, Harissa Red Pepper Sauce, Mint Chutney

Gaucha Hanger Steak -48

Hanger Steak, Sunchoke puree, Chimichurri 10 oz

High Pasture Petite Filet -64

Florida Farm Raised Petite Fillet, Burgundy Demi, Browned Butter Sunchoke Purée 8oz

Pasture Hen -42

Florida Farmed Deboned 1/2 Hen, Garlic, Meyer Lemon, Rosemary, White Wine, Blanco Vinegar

Seafood Rassa -64

Fresh Catch, U-8 Scallops, Manilla Clams, Light Lemongrass Curry Bouillabaisse

U-8 Seared Scallops -54

North Eastern Scallops, Global Carrot Purre, Fried Saffron threads, Herb Emulsion

Wagu of the Sea -48

Ora King Salmon, Angels Envy Bourbon Glaze, Shaved Grilled Brussels Sprouts

Local Red Snapper -48

Sourced from the Florida Keys Captain Clays Red Snapper, Passionfruit Beurre Blanc, Roasted Plantain

Burrata Tagliatelle -38

Buffalo Burrata, White Wine, Garlic, Shallot, Blistered Heirloom Cherry Tomatoes, Meyer Lemon Olive Oil

Gochujang Cauliflower -32

Baked Florets, Cold Pressed Korean Pepper Sauce over Chefs Choice Floral Coconut Basmati and Farro

Sweet Endings

Golden Cacao Mousse -16

Peruvian Cacao, Vanilla Bean Cream, Belgium Dark Chocolate Gold Caviar Cube

Berry Croissant Bread Pudding -14

Served warm with House Made Vanilla Bean Ice Cream & Macerated Berries

Angels Envy Caramel Tres Lèche -12

Vanilla Cake, Three Milk Sweet Spice Cream & Angels Envy Caramel



Cacao Nut Butter -12

Fermented Peanuts & Cacao Butter Mousse Cake, Coconut Nut Crust



Cacao Truffles -12 * Flavor of the week

Heriloom Kakow Martini -18

Angels Envy, Cacao, Orange Zest

Espresso Martini -21

Ketel One, Espresso, Kahlua, Brown Sugar, Vanilla