

Please note:

All menus are provided as samples only. Information and prices are subject to change without notice.

Please request a current menu from restaurant management to ensure receipt of accurate content.

PROGRESSIONS

COLD

Heirloom Tomato Salad	winter park dairy's florida tomme cheese, shaved bresaola, arugula pesto	13
Key West Pink Shrimp	fava beans, horseradish creme fraiche, citrus oil, aged soy sauce	14
Roasted Beet Salad	local bleu sunshine cheese, fennel, hazelnuts, summer truffles, chianti vinegar	17
Deep Creek Ranch Beef Tartar	basil, orange, caper, campo de montalban cheese, peppercorn, cumin toast	13
Paprika Seared Tuna	crispy pig trotters, radish, preserved lemon, egg vinaigrette	13
Artisanal Cheese Selection	your choice of cheeses, individual accompaniments, warm baguette	6 / ounce

HOT

Lobster Cavatelli Pasta	scorched ricotta, chanterelle mushrooms, fennel, lobster jus	17
Baked Crab Fideos	peekytoe crab, basil, tomatoes, espelette chile, serrano ham, pistachios	14
Day Boat Scallops	seaweed 'caponata', sumac, toasted sesame vinaigrette	16
Spicy Sardines	baby romaine, capers, tomatoes, almonds, orange oil	11
Goat Cheese Risotto	chanterelle mushrooms, crispy snails, ham broth	17
Tarragon Potato Gnocchi	sweet corn, farmer jim's smoked ham, sherry truffle brown butter	15
Duck Egg Basquaise	chorizo, tomatoes, sweet peppers, paprika, grilled bread	9
Cocoa Nib Crusted Foie Gras	pinenut puree, roasted peaches, pedro ximenez gastrique	20

ENTREES

Spiny Lobster 'a la Plancha'	carrot, pea tendrils, coriander, tomatoes, tangerine 'grenoblaise'	38
Anise Seared Tuna	summer vegetable ficassee, crispy shallots, harissa vinaigrette	31
Spiced Stone Bass	charred corn, tomatoes, braised squid, kaffir ink, coconut saffron puree	28
Chermoula Scallops	merguez sausage, gigandes bean ragout, zucchini, 'burnt' orange honey sauce	30
Roasted Snapper	duck 'paella', fennel arugula salad, green olive vinaigrette	29
Hidden Hammock's Chicken	marble potatoes, wild mushrooms, salsa verde, violet mustard	26
Filet Mignon	pommes puree, bacon, tomatoes, shiitake mushrooms, romaine, rosemary sabayon	36
Palmetto Creek's Pork Chop	warm spelt, arugula, green tomato mostarda, taleggio fondue	30
Roasted Duck Breast	black mission figs, dodoni feta cheese, arugula, balsamic, duck leg 'mousaka'	34
Meyer Ranch Delmonico	bone marrow butter, heirloom tomato salad, horseradish, cabernet verjus	43
Ellensburg Lamb Striploin	pistachio goat cheese terrine, black olives, artichokes, pepper aigre-doux	39

Consuming raw or undercooked meats, eggs, seafood, and shellfish may increase your risk for foodborne illness especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters. **If unsure of your risk, consult a physician.**

A 20% Gratuity will be added to parties of six or more.

LOUNGE MENU

CHARCUTERIE

Jamon Serrano & Coffee Mayonnaise	spain. dry-cured ham. robust, gamey and honey sweet.	8
Pate Grand Mere & Cornichons	housemade. pork terrine studded with pistachios.	7
Jamon Iberico Bellota & Hazelnuts, Medjool Dates	spain. dry-cured ham from acorn fed black footed pork. succulent.	19
Bresaola & Shaved Fennel, Figs	italy. air dried salted beef. lean, tender, sweet and musty.	9
Chorizo & Golden Raisin, Green Olive Relish	spain. cured pork sausage. paprika, red wine vinegar.	7
Formaggio di Testa & Apricot Mostarda	housemade. italian style head cheese.	7
Lingua Agrodolce & Onions, Rosemary	housemade. sweet and sour beef tongue. served warm.	8
French Garlic Sausage & Grainy Mustard	housemade. smoked blend of beef and pork. served warm.	7
Charcuterie Board	chef chad's daily selection of five preparations and accompaniments	19

BITES

Marinated Olives & Marcona Almonds	thyme, orange, chile, koroneiki olive oil, sea salt	6
Heirloom Tomato Bruschetta	roasted garlic, florida tomme cheese, pesto, balsamic	7
Spiny Lobster Lettuce Wraps	tomato, pancetta, fines herbes mayonnaise	14
Lake Meadow Farm's Deviled Eggs	peekytoe crab, housemade guanciale, espelette chile	7
Catalan Tuna Tacos	avocado, red chile aioli, herb salad	8
Roasted Black Mission Figs	housemade lardo, black pepper, pistachios	6
Summer Truffle Chicken Nuggets & Dipping Sauces	hidden hammock farm's chicken, truffle barbecue, truffle honey, truffle mustard	9
Artisanal Cheese Board	your choice of cheeses, individual accompaniments, warm baguette	6 / ounce

Vegetarian selections available upon request.