

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

CHARCUTERIE

Pate Grand Mere	cornichon pickles	7	Jamon Serrano	coffee mayonnaise	8
Jamon Iberico Bellota	hazelnuts, medjool dates	19	Formaggio di Testa	apricot mostarda	7
Bresaola	fennel, black mission figs	9	Lingua Agrodolce	onion, rosemary	8
Chorizo Sausage	golden raisin, olive relish	7	Tasting	chef chad's selection of five	19

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 'moussaka'	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.

TASTING MENU

FIRST

Day Boat Scallop	seaweed 'caponata', sumac, toasted sesame vinaigrette <i>Bastianich Brut, Venezia Giulia, Italy 2007</i>
Paprika Seared Tuna	crispy pig trotter, radish, preserved lemon, egg viniagrette <i>Jermann Pinot Grigio, Venezia Giulia, Italy 2008</i>

SECOND

Roasted Snapper	corn, tomato, squid, kaffir ink, saffron coconut puree <i>Newton 'Unfiltered' Chardonnay, Napa Valley, CA 2005</i>
Crab 'Carbonara'	fresh egg pasta, pancetta, quail egg <i>Bethel Heights Chardonnay, Eola-Amity Hills, Willamette, OR 2008</i>

THIRD

Tarragon Potato Gnocchi	sweet corn, farmer jim's smoked ham, sherry truffle brown butter <i>Bergström 'Cumberland Reserve' Pinot Noir, Willamette Valley, OR 2007</i>
(10.00 supplement) Summer Truffle Risotto	tuscan herbs, taleggio cheese, ham consomme <i>Masi Serego Alighieri 'Bello Ovile' Rosso di Toscana, Tuscany, Italy 2006</i>

FOURTH

Lamb Tenderloin	fennel, black olives, pepper aigre-doux <i>Antica Cabernet Sauvignon, Napa Valley, CA 2006</i>
Filet Mignon	bacon, tomato, rosemary sabayon <i>Hall Cabernet Sauvignon, Napa Valley, CA 2006</i>

FIFTH

'Gateau Basque'	petit basque sheep's milk cheese, smoked cherry, almond, crispy brick dough <i>Jorge Ordonez & Co. 'Victoria' Moscatel, Malaga, Spain 2005</i>
Bleu Sunshine Local Cheese	lemon poppy seed bread, raisin fennel relish, licorice root <i>La Fleur d'Or Sauternes, France 2006</i>

SIXTH

Chocolate Sponge Cake	mango curd, saffron caramel, almond, coconut sorbet <i>Les Clos de Paulilles Banyuls, France 2006</i>
Brown Butter Peach Tart	rouge et noir brie, hazelnut, basil, lavender honey <i>Lustau Solera Reserva 'Los Arcos' Dry Amontillado, Jerez, Spain</i>

Per Person	70
Wine Flight	35

We ask that the entire table participate.
Vegetarian selections available upon request.