
Small Plates

Heritage Baby Beets Salad | Seasonal Berries – Marinated Watermelon – Pickled Beet Emulsion – Shaved Manchego *15*

GF **Mahi-Mahi Carpaccio** | Cilantro – Cachaça Dressing – Jalapeño *14*

Octopus | Roasted Garlic – Peanuts – XO Sauce – Sweet Potato Crème *19*

GF **Marinated Heirloom Tomato** | Buffalo Burrata – Candied Quinoa – White Balsamic *16*

Lobster Salad | Avocado Panzanella – Tomato Vinaigrette *19*

Greens

GF **Organic Kale Salad** | Marcona Almond – Avocado – Pecorino *16*

Roasted Farmer's Market Cauliflower | Golden Raisins – Toasted Almonds – Feta Crème *15*

Liquids

Curried Dungeness Crab & Cauliflower Soup | Granny Smith Apple – Chili Garlic Oil *16*

Strawberry & Tomato Gazpacho | Marinated Cucumber – Basil Oil – Quinoa Crunch *14*

GF | Gluten Free

*Consuming undercooked foods of animal origin increases the risk of food borne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service Charge. An additional 8% is charged for parties of 8 and more.

Large Plates

Angus Beef Tenderloin | Porcini Fries – Young Green Beans *49*

GF **Grilled Local Lobster** | Young Vegetables – Roasted Fingerling Potatoes – Herb Garlic Butter *49*

Ft. McCoy Farms Organic Chicken | Beluga Lentil & Bacon Salad – Tahini Vinaigrette – Lime Crème Fraiche *38*

Local Strawberry Grouper | Peekay Toe Crab – Crushed New Potatoes – Peruvian Rocoto Chili Emulsion *40*

Roasted Sea Bream | Tomato Chutney – Homemade Saffron Fettuccini – Sauce Vierge *43*

Rare Seared Yellowfin Tuna | Charred Lebanese Eggplant – Mint Chickpea Relish *42*

Colorado Veal Osso Bucco | Heritage White Polenta – Tomato Jus – Citrus Gremolata *40*

Thai Vegetable Curry | Jasmine Rice – Raw Papaya Salad *38*

28oz Prime Tomahawk Steak *for two 95*

Rosemary Pee Wee Potatoes – Charred Broccolini – Sauce Béarnaise