

APPETIZERS

- Spicy Tuna Tartare
Black Olive, Cucumber and Avocado 16
- 4 Large Stone Crab Claws
Mustard Sauce 36
- Raw Diver Scallops
Warm Black Truffle Toast 21
- Hamachi Sashimi
Shiitake Mushrooms, Soy-Ginger Dressing 18
- Peekytoe Crab Cake
Pink Grapefruit, Ginger 15
- Parsnip Soup, Coconut Foam
Lime and Mint 10
- Florida Hearts of Palm Salad
Heirloom Tomatoes, Young Coconut 12
- Steamed Key West Pink Shrimp Salad
Avocado and Enoki, Champagne Dressing 18
- Black Truffle Pizza
with Fontina Cheese 21
- Fresh Fettuccine
Meyer Lemon, Parmesan, Black Pepper 12 / 19
- Crispy Poached Eggs
Caviar, Vodka Crème Fraîche 32

ENTREES

- Roasted Line Caught Grouper
Aromatic Black Beans, Avocado, Cilantro 28
- Slowly Cooked Salmon, Potato Puree
Brussels Sprouts, Truffle Vinaigrette 26
- Local Red Snapper with Nut and Seed Crust
Sweet and Sour Jus 30
- Sautéed Maine Lobster
Butter Cabbage, Green Chili and Ginger 45
- Parmesan Crusted Ashley Farms Chicken
Lemon-Basil Butter, Artichokes 25
- Milk Fed Veal Chop, Pistachio Pesto
Roasted Cauliflower 42
- Grilled Filet Mignon
Carrots and Miso Mustard 38
- Soy Glazed Short Ribs
Apple-Jalapeño Puree, Rosemary Crumbs 28
- Whole Roasted Ashley Farms Chicken for Two
Hand Cut French Fries, Garlic and Herbs 48

FROM THE GRILL

Served with Roasted Peppers

Diver Scallops 22
Scottish Salmon 24
Local Red Snapper 28
Maine Lobster 42
Milk Fed Veal Chop 36
Center Cut Filet Mignon 34

Béarnaise
Champagne Beurre Blanc
Black Pepper Condiment
Miso Mustard
Smoked Chili Glaze
J&G Steak Sauce

SIDES

Black Truffle Cheese Fritters 10
Roasted Brussels Sprouts
Pecans and Balsamic Vinegar 9
Grilled Asparagus
Lemon Zest, Olive Oil 10
Sautéed Maitake Mushrooms
Sesame and Lime 10
Mashed Potatoes 8
Hand Cut French Fries
Garlic and Herbs 8

TASTING MENU 72

Wine Pairing Available

Spicy Tuna Tartare
Black Olive, Cucumber and Avocado
Florida Hearts of Palm Salad
Heirloom Tomatoes, Young Coconut
Local Red Snapper with Nut and Seed Crust
Sweet and Sour Jus
Grilled Filet Mignon
Carrots and Miso Mustard
Warm Chocolate Cake
Vanilla Ice Cream

CHEF DE CUISINE – Richard Gras

An 18% gratuity will be added to your check.

Consuming raw and uncooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions