

First

Escargot 10

Garlic, Mushrooms, Brioche

Red Curry Quail 14

Farro & Mint Tabbouleh, Peppered Egg

Braised Florida Octopus 12

Potato, Olive, Sweet Peppers, Feta

Crab Cakes 14

Green Masala, Puff Pastry, Papaya

Pâté De Campagne 11

Whole Grain Mustard, Pickles

Second

Mushroom & Leek Bisque 8

Tom's Ham, Pecorino & Sage Shortbread

Spinach Salad 11

Egg, Plumped Raisins, Potatoes, Bacon Vinaigrette, Blue Cheese

Cherry Tomato Salad 10

Gazpacho, Watercress, Cucumber, Olive Oil

Classic Caesar Salad 8

Pickled Onions, Grana Padano, Croutons, Anchovy

Third

Roasted Hen 21

Carrot Crêpe, Sesame, Tarragon Lemon Yogurt

Grouper 32

Parmesan Risotto, Heirloom Squash, Fine herbs

Hanger Steak 28

Fingerling Potatoes, Green Beans, Romesco, Demi-Glace

Scallops 31

Cream Corn, Spinach, Bacon, Sumac, Mushrooms

Lamb Trio 34

Tomato Jus, Fingerling Potato, Green Beans, Rosemary

Duroc Pork Chop 25

Smoked Sweet Potatoes, Peanut & Cane Syrup Vinaigrette, Green Beans

Salmon 27

Orange-Butternut Purée, Summer Squash, Pistachio Vinaigrette

Featured Wine \$51

Syrah “Red Mountain”, Washington state 2013