

## DINNER MENU

### STARTERS FROM LAND & SEA

#### COLD

JUMBO WHITE SHRIMP COCKTAIL 3 for \$15  
steamed & served with cocktail sauce

\*AHI TUNA TARTARE \$19  
cucumber | avocado mousse | yuzu vinaigrette

\*SALMON POKE \$19  
apple | avocado

\*KEY WEST PINK SHRIMP CEVICHE \$19  
avocado | tomato | cilantro | spiced popcorn

HEIRLOOM TOMATO & CORN GAZPACHO \$12  
garlic thyme croûtons

#### HOT

SEARED SCALLOPS \$18  
king oyster mushrooms | red miso | citrus

GRILLED OCTOPUS \$18  
smoked potato crema | roasted cherry tomato

BAKED OYSTERS \$16  
smoked bacon | chive | potato | aged cheddar

#### GARDEN

NEW VISION CAESAR \$14  
wrapped romaine | parmesan | tomato caviar

STRAWBERRY SALAD \$12  
cucumber | whipped goat cheese | pistachio  
pickled pearl onions | lemon balsamic

HEIRLOOM TOMATO PANZANELLA \$18  
charred avocado | poached lobster | burrata | arugula

ARTISAN MIXED GREENS \$12  
tomato | cucumber | onion | feta | white balsamic

#### HOUSEMADE PASTA

PAPPARDELLE \$26  
wagyu beef bolognese | parmesan

RAVIOLI \$28  
braised veal | creamy black truffle sauce

SPAGHETTINI \$29  
lobster beurre monte | tomato fondue | basil

POTATO GNOCCHI \$31  
blue crab | white truffle | parmesan

### SEA & OCEAN

GRILLED WHOLE BRANZINO \$45  
smashed fingerlings | asparagus | lemon beurre blanc

PAN ROASTED RED SNAPPER \$38  
truffled mushroom fricassee | creamy polenta

SWORDFISH 'MILANESE' \$40  
fried egg | jumbo asparagus | lemon caper sauce

PAN FLASHED SALMON \$36  
summer squash & beluga lentil caponata  
pine nut gremolata

### LAND & FARMS

JOYCE FARMS CHICKEN \$32  
crispy potato | bibb lettuce | buttermilk | mustard jus

KUROBUTA PORK CHOP \$36  
southern fried apples | grilled scallions

BONELESS WAGYU SHORT RIBS \$39  
haricots verts | cashew crumble | honey mustard  
burrata mousseline | peppercorn glacé

10oz BLACK ANGUS FILET MIGNON \$49  
parmesan polenta | wild mushroom reduction

### DESSERTS

COCONUT-KEY LIME SEMIFREDDO \$12  
key lime meringue | coconut streusel

CHOCOLATE BUDINO TART \$12  
crème fraîche caramel | cacao crust | olive oil | sea salt

CARAMELIZED OLIVE OIL CAKE \$12  
burnt sugar crust | vanilla gelato | strawberry

GELATO & SORBET \$10  
ask for chef's daily selection | served with biscotti

### 4-COURSE DINNER FOR 2 WITH A BOTTLE OF HOUSE RED OR WHITE WINE for \$80

HEIRLOOM TOMATO & CORN GAZPACHO  
garlic thyme croûtons

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HOUSEMADE RAVIOLI  
braised veal | creamy black truffle sauce

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PAN ROASTED BRANZINO FILLET  
truffled mushroom fricassee | creamy polenta

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CHOCOLATE BUDINO TART  
crème fraîche caramel | cacao crust | olive oil | sea salt