

STARTERS

White Gazpacho • 10^V

Almonds • Grapes • Cucumber • Garlic •
EVOO • Salt

Seared Yellowfin Tuna • 19

Edamame • Soba Noodles •
Sesame Oil

Prime Beef Carpaccio • 18^{GF}

Capers • Wild Arugula • Chili Aioli •
Parmesan • Truffle Oil

SHARED PLATES

Shrimp Cocktail • 18

Tequila-Lime Cocktail Sauce • Lemon

Blue Cheese Stuffed Dates • 15^{GF}

Prosciutto wrapped with A Pomegranate Reduction

Blistered Shishito Peppers • 11^V

EVOO • Sea Salt • Romesco Sauce

SALADS

Beet & Tomato Caprese Salad • 15^{V, GF}

Candy Beets • Roma Tomatoes • Fresh Mozzarella • Basil • EVOO & Balsamic

Spinach • 11^{V, GF}

Almonds • Golden Raisins • Red Onions • Goat Cheese • Prickly Pear Vinaigrette

Kale • 15^{V, GF}

Pecans • Radish • Cranberries • Granny Smith Apple • Goat Cheese • Apple Cider Vinaigrette

Belgian Endive • 14^V

Heirloom Tomatoes • Toasted Pine Nuts • Garlic Croutons • Dijon Dressing

MAIN COURSES FROM THE SEA

Seared Wild Salmon • 38^{GF}

Roasted Fingerling Potatoes • Broccoli Rabe • Green Chili Veloute * Contains Shellfish

Palm Beach Grilled Mahi Mahi • 40^{GF}

Crab & Potato Hash • Corn Bisque • Balsamic Drizzle

V—Vegetarian, GF—Gluten Free

** Our menu prices do not include Gratuity or Tax

MAIN COURSES FROM THE FARM

10 oz. Prime Wagyu Ribeye • 68^{GF}

Smoked Gouda Polenta Cake • Grilled Tomato & Spinach • Chimichurri Sauce

6 oz. Prime Angus Oscar Filet Mignon • 46

Crab • Grilled Asparagus • Béarnaise Sauce

Organic Jidori Chicken Cutlet • 34

Tomato & Cucumber Relish • Cherry Curried Cous Cous • Herbed Yogurt Sauce

Confit Pork Belly • 32^{GF}

Pinto Bean Cassoulet • Kale

Braised Lamb Osso Bucco • 34

Farro Risotto • Demi Glace

Jambalaya Pasta • 35

Chicken • *Andouille Sausage* • Shrimp • Tomato • Bell Pepper • Onion •
Cajun Butter • Pappardelle Pasta

Veal Milanese Salad • 32

Lightly Breaded Veal Cutlet • Wild Arugula • Roasted Red Pepper •
Heirloom Grape Tomatoes • Shaved Parmesan • Oil & Vinegar

VEGETARIAN MAIN COURSES

Parisian Gnocchi • 28^V

Shaved Radish • Snow Peas • Wild Mushrooms • Truffle Oil

Soba Broccoli Rabe • 24^V

Peanut Sauce • Sesame Seed • Cilantro

Vegetable Paella • 26^V

Chickpeas • Roasted Artichoke • Tomato • Kalamata Olive • Bell Pepper • Farro

V—Vegetarian, GF—Gluten Free

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Consuming Uncooked Meats, Poultry or Seafood may increase your risk of foodborne illness

“With a Softer Footprint” we reduce our environmental impact through our sustainable menu development practices