

PRIX FIXE MENU

◆◆◆◆ \$45 PER PERSON ◆◆◆◆

PLEASE SELECT ONE ITEM PER COURSE

CHEF'S AMUSE BOUCHE

STARTER

LOBSTER BISQUE

maine lobster, brandy, light cream

GF * **GULF CATCH CEVICHE**

sweet potato, choclo corn, micro cilantro

GF **TOMATO BURRATA**

local heirloom tomato, grilled peach
basil, saba

ENTRÉE

GF **SHRIMP RISOTTO**

gulf shrimp, wild mushrooms, truffle
fennel ragout

10 oz. GRILLED PORK CHOP

golden beet farrotto, orange soy glaze
pickled shitake

GF **BLACKENED SWORDFISH**

herbed polenta cake, corn chowder
crispy pancetta

DESSERT

KEY LIME PIE

orange vanilla whipped cream
mango puree

CHOCOLATE KAHLÚA CAKE

chocolate croquant, chocolate ganache
kahlua mousse & torched meringue

CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGY
CONCERNS PRIOR TO ORDERING.

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