

PRIX FIXE

45 per person
please select one item per course

STARTER

Summer Beet Salad
peppered goat cheese, toasted walnuts,
curly greens, Pedro Jimenez sherry vinaigrette

Ceviche
crispy plantain, micro cilantro

Tomato Burrata
local heirloom tomato, creamy burrata,
peach brûlée, basil oil, saba drizzle

ENTRÉE

Gulf Shrimp Risotto
wild mushrooms risotto, braised fennel, fresh truffle,
crisp shitake, white truffle oil

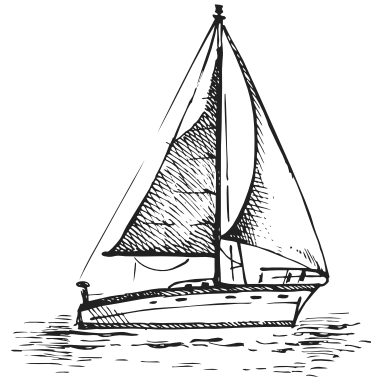
Stout Braised Short Rib
smashed yukon gold potatoes, haricots verts,
shallots, black cherry port demiglace

Pan Seared Snapper
corn pudding, summer succotash,
piquillo pepper puree, corn bread crumble

DESSERT

Key Lime Pie
orange vanilla whipped cream, mango puree

Chocolate Mousse Demisphere
chocolate mousse,
ganache grande marnier orange swipe



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* There is risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. 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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