

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 pear
basil, saba

ENTRÉE

GF SHRIMP RISOTTO

gulf shrimp, wild mushrooms, truffle
fennel ragout

GF BRAISED SHORT RIB

celeriac dashi puree, carrot ginger emulsion
caramelized kimchi, crispy cauliflower

GF PAN SEARED SALMON

citrus braised tomatoes
roasted marble potatoes, hazelnut,
nasturtium

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.

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 pear
basil, saba

ENTRÉE

GF SHRIMP RISOTTO

gulf shrimp, wild mushrooms, truffle
fennel ragout

GF BRAISED SHORT RIB

celeriac dashi puree, carrot ginger emulsion
caramelized kimchi, crispy cauliflower

GF PAN SEARED SALMON

citrus braised tomatoes
roasted marble potatoes, hazelnut,
nasturtium

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.