



TABLE 4 FRIENDS

## Stationary Appetizers

Selection(s) will be priced per guest.

Choose to have each display served individually or blended with the best selections and thoughtful accompaniments.

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### Chefs Artisanal Farm Cheese Display \$21 per person

Selection of five artisanal farm cheeses, champagne grapes, fresh berries and figs, local jams and honeycomb, assorted fine crisps.

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### Fine Charcuterie Display \$22 per person

Homemade chicken liver mousse, prosciutto, soppressata, saucisson sec, spiced mustard, cornichons, pickled local vegetables, assorted crisps.

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### Farm Vegetable Crudité Display \$8 per person

Choice of three dips:  
Moroccan baba ghanoush,  
roasted garlic hummus with za'atar,  
farm yogurt tzatziki sauce, muhammara and curry  
yogurt dipping sauce.

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### Raw bar

- Selection of West Coast or East Coast oysters
- Florida little neck clams
- Poached Mexican U12 shrimp cocktail
- Half poached Maine lobster tail
- King crab legs
- Florida jumbo stone crab claws

**Market Price**

Accoutrements (included with oysters, clams, and shrimp cocktail)

- Bloody Mary cocktail sauce
- Freshly grated horseradish
- Sliced lemons
- Key lime aioli
- Traditional French mignonette
- Assorted hot sauces
- Yuzu-cucumber mignonette

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### Caviar Station

Market Price Osetra or Beluga Caviar

Accoutrements – \$5 per person

Buckwheat or regular blinis, grated egg whites and yolks, finely chopped herbs, crème fraîche, red onion

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\*Before placing your order, please inform us if a person in your party has a food allergy.

# Plated Dinner Selection



## S A L A D S

*Choose one to create your menu*

### Caprese Salad | 18

Florida Heirloom Tomato, Buffalo Mozzarella, Garden Basil Pesto, Grilled Local Eggplant, Cherry Balsamic Reduction, Micro Basil

### Petit Mixed Green Salad | 16

French Herb Vinaigrette, Pickled Local Radish, French Feta, Persian Cucumbers, Shaved Kohlrabi, Edible Blossoms

### Baby Gem Lettuce Salad | 18

Pickled Red Onion, Shaved Radish, Dill, Buttermilk Vinaigrette, Stilton Blue Cheese, Poached Quail Eggs, Crispy Shallots

### Cauliflower Tabbouleh Salad | 16

Shredded Cauliflower, Tomato Concassé, Bulgur, Feta Cheese, Lemon Oregano Vinaigrette, Crispy Garlic

### Finocchio and Burrata Salad | 18

Shaved Fennel, Florida Citrus Segments, Honey Tarragon Vinaigrette, Toasted Pistachios, Castelvetrano Olives, Clipped Herbs



### Traditional Greek Salad | 16

Heirloom Tomato, Summer Cucumber, Farm Feta Cheese, Florida Sweet Peppers, Pickled Red Onion, Kalamata Olives, Red Wine Oregano Vinaigrette

### Caesar Salad | 16

House-Made Caesar Dressing, Charred Kale, Shaved Pecorino, Brioche Croutons, Crispy Prosciutto, White Anchovies (if Desired)

### French Lentil Salad | 16

Beluga Lentils, Shaved Carrots and Celery, Pickled Shallots, Honey Mustard Vinaigrette

### Baby Spinach Salad | 18

Strawberry-Balsamic Vinaigrette, Watermelon Radish, Chèvre Croquettes, Local Strawberries, Candied Hazelnuts

### Spiced Pears and Radicchio Salad | 18

Candied Pecans, Frisée, Kohlrabi, Bacon Vinaigrette, Shaved Parmigiano-Reggiano

### Roasted Local Squash and Beet Salad | 18

Caramelized Shallots and Sherry Vinaigrette, Red Endive, Truffle Beet Purée, Toasted Pine Nuts, Smoky Blue Cheese

## S O U P S

*Choose one to create your menu*

### Maine Lobster Bisque | 18

Crispy Tarragon, Claw and Knuckle Meat, Crème Fraîche

### Gazpacho Verde | 16

Marcona Almonds, Espelette, Avocado, Champagne Grapes

### Curry Cauliflower Soup | 16

Spiced Pepitas, Smoked Paprika Oil

### Butternut Squash Soup | 16

Pumpernickel Bread Croutons, Crispy Sage, Crème Fraîche

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## APPETIZER

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### Confit Spanish Octopus | 25

Crispy Tentacles, Romesco Sauce, Confit Baby Yukon Gold Potatoes, Castelvetrano Olive Tapenade, Arugula

### Pan-Seared Dayboat Scallops | 28

Roasted Cauliflower Purée, Crispy Prosciutto, Chanterelle Mushrooms, Radicchio Salad

### Crispy Pork Belly | 24

Gigante Bean Cassoulet, Piquillo Peppers, Marinated Artichokes Hearts, Herb Salad

### Prime Beef Tartare | 32

Farm Egg, Traditional Condiments, French Baguette, Herb Butter

### Salmon Tartare | 28

Hand-Cut Mix of Fresh and Smoked Salmon, Avocado Mousse, Orange Segments, Pickled Shiitake Mushrooms, Taro Chips

### Yellowfin Tuna Crudo | 28

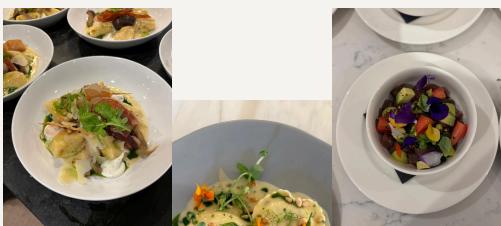
Colatura di Alici, Basil Aioli, Avocado, Italian Chili Crisp, Pickled Strawberry

### Yellowtail Hamachi Crudo | 32

Herb Buttermilk Sauce, Yukon Gold Potato Confit, Shaved Radish and Persian Cucumber, Potato Chips, Osetra Caviar

### Big Eye Tuna Tataki | 28

Citrus-Cured Tuna, Ponzu, Crispy Rice Puff, Saku Saku, Edible Blossoms



### Local Snapper Ceviche | 26

Leche de Tigre Marinade, Sweet Drop Peppers, Micro Cilantro, Roasted Sweet Potatoes

### Classic Roman Cacio e Pepe | 25

### Choice of White Truffle Shaved at the Table | MP

Homemade Tagliatelle Pasta, Toasted Black Pepper, Pecorino Romano, Alba White Truffle (if desired)

### Orecchiette alla Barese | 25

Little Ear-Shaped Pasta, Broccolini, Italian Sausage, Parmesan Cheese, Chili Crisp

### Herb Ricotta Agnolotti | 25

Brown Butter Emulsion, Toasted Pine Nuts, Chive Oil, Shaved Black Truffle

### Trofie Pasta | 25

Mexican Blue Shrimps, Basil Pesto, Piquillo Peppers

### Lobster Ravioli | 32

Champagne Beurre Blanc, Tarragon Oil, Fresh Fennel Herb Salad

### Maine Lobster Salad | 35

Confit Fingerling Potatoes, Green Beans, Plum Tomatoes, Remoulade Sauce, Potato Chips

### Duck Confit Leg | 28

Celery Root Purée, Roasted Granny Smith Apple, Frisée and Radicchio Salad, Mustard Duck Jus

### Short Ribs Cheesy Croquettes | 24

Gruyère Mornay Sauce, Chives

### Roasted Farm Baby Rainbow Carrots | 19

Vadouvan Curry Crème, Arugula, Zhug Sauce, Pomegranate

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## ENTRÉES

*Choose one to create your menu*

### SEA

#### Crispy Faroe Island Salmon | 36

Lentil and Bulgur Ragoût, Cauliflower Florets, Creamy Lemon Sauce, Salmon Roe

#### Grilled Bigeye Tuna Steak | 46

Peperonata, Patatas Bravas, Garlic Aioli

#### Pan-Seared Dover Sole | 51

Sauce Meunière, Haricots Verts, Creamy Garlic Mashed Potato

#### Grilled Mediterranean Dorade | 46

Saffron Risotto, Char-Grilled Broccolini, Fried Sunchoke Chips, Herb Oil

#### Surf & Turf | MP

Chef Choice

#### Whole Roasted Branzino | 46

Vegetable Ratatouille, Herbed Fingerling Potatoes, Salsa Verde

#### Local Red Snapper | 36

Coconut Jasmine Rice, Glazed Baby Bok Choi, Wasabi Beurre Blanc, Crispy Shallots

#### 1.5 lb. Maine Lobster | 50

Sweet Corn and Shiitake Mushrooms Succotash, Poached Jumbo Asparagus, Sauce Américaine

#### Pan-Seared Diver Scallops | 43

Caramelized Fennel and Leek Purée, Sauce Vierge, Roasted Maitake Mushrooms

### MEAT

#### Pan-Seared 6oz Filet Mignon | 46

(8oz | \$6 Surplus)

Caramelized Shallot Purée, Truffle Potato Pavé, Creamy Spinach, Bordelaise Sauce

#### 16oz Bone-in Tomahawk steak | MP

#### 20oz Prime Dried Aged Cowboy Rib-eye | MP

Cheesy Mashed Potato Croquettes, Char Grilled Broccolini, Sauce Au Poivre

#### Bone-In Braised Short Rib Steak | 43

Acorn Squash Purée, Braised Swiss Chard, Pickled Shallot and Herb Salad, Natural Jus

#### 10 oz Veal Osso Buco | 48

Orange and Parsley Gremolata, Creamy Polenta, Roasted Organic Carrots, Braised Reduction

#### Herb & Pistachio Crusted New Zealand Rack of Lamb | 56 (4 Chops)

Eggplant Mousseline, Local Grilled Vegetables, Harissa Yogurt

#### Grilled 12 oz Bone-In Pork Chop | 52

Roasted Garlic Mashed Potato, Caramelized Apples, Fennel and Blood Orange Gremolata

#### Rohan Duck Breast | 48

Parsnip Purée, Braised Belgian Endive, Pickled Cherries, Duck Jus

#### Bell & Evans Chicken Roulade | 42

Potato Fondant, Wild Mushroom Fricassée, Baby Turnips, Sauce Suprême

Choose a sauce to perfectly enhance your steak

- Sauce Bordelaise
- Sauce Béarnaise
- Argentinian Chimichurri
- Horseradish Crema
- Sauce au Poivre
- Creamy Mushroom Sauce

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### VEGETARIAN

#### Wild Mushroom Risotto | 31

Roasted Maitake Mushrooms, Shaved Pecorino, Black Truffle

#### Chef Seasonal Vegetarian Risotto | 31

Spring, Summer, and Fall Inspired

#### Ricotta Lemon Ravioli | 32

Asparagus Purée, Glazed Morel Mushrooms, Fava Beans, Garlic and Herb Breadcrumbs

#### Potato Gnocchi | 26

Roasted Butternut Squash, Wilted Kale, Brown Butter

#### Stuffed Roman Pepper | 26

Herb Goat Cheese, Marie Rose Sauce

#### Grilled Portobello Mushroom | 26

Crispy Kale, White Bean Pure, Gochujang Chimichurri

#### Eggplant Parmigiana | 28

Marinara Sauce, Fresh Basil

#### Crispy Cauliflower Steak | 28

Roasted Beet Hummus, Herb Tabbouleh, Aleppo Pepper

### SIDES | 12 each

#### Served Family Style

- Braised Swiss Chard, served with Yogurt Sauce
- Charred Grilled Broccolini, Romesco Sauce
- Mushroom Fricassée, served with Crispy Garlic
- Creamy Spinach, served with Crispy Shallots
- Sautéed Asparagus, served with Lemon Preserve
- Fingerling Potatoes, served with Roasted Garlic & Truffle
- Crème Fraîche Mashed Potatoes

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## DESSERTS

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### **Basque Cheesecake**

Dulce de Leche and Crème Chantilly

### **Chocolate Lava Cake**

Raspberry Coulis, French Vanilla Ice Cream

### **Crème Brûlée**

Grand Marnier-Marinated Berries, Fresh Mint

### **Classic Italian Tiramisu al Caffè**

Hazelnut praline & espresso crumble

### **Ricotta Cheesecake**

Strawberry Sauce, Hazelnut Crumble

### **Panna Cotta**

Blueberry Compote, Pistachio Crunch

### **Strawberry Shortcake**

Vanilla Chantilly, Macerated Strawberries, Homemade Biscuit