



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.

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.

Fine Charcuterie Display

\$22 per person

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

Farm Vegetable Crudit  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.

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

Caviar Station

Market Price Osetra or Beluga Caviar

Accoutrements – \$5 per person

Buckwheat or regular blinis, grated egg whites and yolks, finely chopped herbs herbs, cr me fra che, 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



TABLE 4 FRIENDS

SALADS

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



SOUPS

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

Pumpkin Bread Croutons, Crispy Sage, Crème Fraîche

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TABLE 4 FRIENDS

APPETIZER

Choose one to create your menu

Confit Spanish Octopus | 25

Crispy Tentacles, Romesco Sauce, Confit Baby Yukon Gold Potatoes, Castelvetro 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 Artichoke 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 Mahed 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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ENTRÉES

Choose one to create your menu

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



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