

ARTISAN DAILY BREAD

black truffle & honey butter

14

CHILLED KING CRAB

grilled lemon, miso mustard, citrus dill aioli, blackened ritz crackers

1 Pound 125

OYSTERS ON THE HALF SHELL

yuzu kosho mignonette, herb horseradish, blackened ritz crackers

1/2 dozen =39

STARTERS

AHI TUNA NOODLES

meyer lemon, green apple, avocado, caper chili crunch, basil

34

CHILLED AVOCADO SOUP

caramelized pineapple, mango pearls, pickled red onion, hearts of palm, dragon fruit escabeche, aji amarillo

23

EGGPLANT CREPE OF BLUE CRAB SALAD

herbs, romesco, capers, preserved lemon & olive relish

32

CHAR GRILLED OCTOPUS

okra fungi, green sofrito, almond, west Indian curry

32

SHRIMP & MUSHROOM SPRING ROLL

rice paper, yuzu slaw, ginger spinach, red jalapeno aioli, passion fruit nuc chom

32

ARTICHOKE & RICOTTA TERRINE

yellow tomato gazpacho, piquillo pepper jam, papadam

28

GREENS

CAESAR SALAD

romaine lettuce, shaved parmesan, croutons, wasabi Caesar dressing

22

BEEF TERRINE

goat cheese, basil, shaved almonds, arugula, burnt honey lime vinaigrette

24

ARTISAN GREENS

gorgonzola, candied pecans, shaved carrot, tomato, white balsamic vinaigrette

19

PAPAYA & MANGO SALAD

lime leaf & citrus mojo, avocado, cashew brittle, butter lettuce, pickled fresno chili, thai basil

23

PASTA

SEA URCHIN GNOCCHI

caribbean lobster, edamame, chives, lemon, sea urchin butter

46

BRAISED PORK PAPPARDELLE

pork sugo, tomato, pinenut, ricotta salata, spinach, chili breadcrumbs

42

SHITAKE & GINGER TORTELLINI

foie gras & brown butter emulsion, pecorino, shaved almonds, toasted sesame

38

MAINS

CARIBBEAN LOBSTER SCHNITZEL

fuji apple & fennel slaw, lobster-cognac butter, red potato salad

69

DAILY FRESH CATCH

rock shrimp & chorizo hash, green mango slaw, blood orange beurre blanc

52

B&E CHICKEN BREAST

fregola-succotash, preserved lemon & saffron aioli, eggplant puree, rosemary jus

44

PAN SEARED SCALLOPS

butternut squash, papaya chutney, rajita, pumpkin duqqa

52

MASALA ROASTED CAULIFLOWER STEAK

chana masala, eggplant pickle, charred sweet potato puree

39

LECHON PORCHETTA

yucca mojo, vegetable escabeche, guava pan sauce

48

DAILY BUTCHER CUT STEAK

taleggio & black truffle pave, baby carrots, radish ceviche bay rum bordelaise

75

CARIBBEAN BOUILLABAISSE

lobster, shrimp, mussels, king crab, fresh catch, charred corn & lemongrass velouté, coconut sticky rice, sweet potato

125

20% GRATUITY ADDED TO PARTIES 6 OR MORE | PRICES & AVAILABILITY SUBJECT TO CHANGE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions