

ALL-DAY MENU

CHEESE & CHARCUTERIE

Charcuterie and Cheese Board 38
*Chef's Selection of Imported Artisan Charcuterie and Cheese
Traditional Accoutrements and Sourdough Bread*

Artisan Cheese Board (V) *Select 5 for 36*
*Vermont Bijou, Pleasant Ridge, Saint Angel Triple Cream, Comté,
Alta Langa La Tur, Fontina Val d'Aosta*
Traditional Condiments and Sourdough Bread

LOUNGE PLATES

Truffle Parmesan Fries (V) 17
*Malt Vinegar Brined, Chipperbec Potato, Truffle Salt,
Herbs, Tomato Ketchup*

Yellowtail Crudo 28
*Local Citrus, Breakfast Radish, Pickled Jalapeño,
Yuzu Coconut Broth, Herb Oil*

Florida Burrata (V) 19
*Heirloom Tomatoes, Arugula, Sunflower Seed Pesto,
Ciabatta Crostini*

Jumbo Lump Crab Cakes 28
*Roasted Corn and Pepper Relish, Piquillo
Pepper Coulis, Miniature Arugula*

Roasted Red Pepper Tomato Bisque (V) 15
Brioche Cheese Stick

Lemon-Brined Chicken Wings 19
*Tossed in Our House Sauce
Choice of Garlic-Chive Ranch or Blue Cheese*

Yellowfin Tuna Tartare 25
*Avocado, Gochujang and Shibori Dressing,
Crispy Plantain Strips*

Duck Tostada 27
*Smoked Duck Breast, Radish, Cabbage, Jalapeño,
Queso Fresco, Orange Plum Vinaigrette, Plantain Tostado*

Beef Tartar 23
*Black Angus Tenderloin, Capers, Pickles, Foie Mustard,
Egg Fudge, Truffle, Gaufrette Potato*

(V) Vegetarian

20% Gratuity added to parties of six or more.

**Consuming raw or undercooked foods may increase your risk of food
borne illness, especially if you have certain medical conditions.*

MAINS

Tuscan Baby Romaine	20
<i>White Anchovy, Shaved Parmesan, House Dressing, Cracked Black Pepper, Toasted Crostini</i>	
<i>Chicken +7 Salmon +8</i>	
Short Rib Burger	26
<i>Bacon-Tomato Jam, Local Arugula, Onion Strings, Gruyère, Brioche Bun</i>	
Pork Belly Sliders	24
<i>Rice Wine-Pickled Cucumber, Radish, Carrot, Cilantro, Black Garlic Aioli</i>	
Smoked Chicken Flatbread	23
<i>Rapini, Piquillo Pepper, Pesto, Gouda</i>	
Roasted Wild Mushroom Flatbread (V)	21
<i>Fontina Cream, Roasted Mushrooms, Baby Arugula, Lemon, Parmigiano-Reggiano, Black Truffle</i>	
Wagyu Steak Frites	38
<i>Roasted Mushrooms, Scallions, Comté Cheese, Hand-Cut Fries, Spicy Aioli</i>	
Cape Canaveral Pink Shrimp	26
<i>Heirloom Cherry Tomato, Shishito and Piquillo Peppers, Cipolini Onions, Marcona Almonds, Grilled Sourdough</i>	
Raviolo Ai Funghi (V)	23
<i>Play Of Sunlight Mushroom, Ricotta, Lemon Cream, Orange Gremolata, Truffle, Pecorino Pepato</i>	
<i>Shaved Black Truffle +15</i>	

DESSERTS

Apple Crumble	14
<i>Caramelized Apple, Buttery Crust, Salted Caramel And Vanilla Custard, Warm Brandy Custard</i>	
Cappuccino Cube	14
<i>White Chocolate Espresso Cube Filled With Coffee Caramel Crunch, Warm Chocolate Ganache</i>	
Key Lime Pie	14
<i>Not So Traditional Surprise Center, Fresh Local Berries</i>	
Waldorf Astoria Red Velvet Cake	14
<i>Signature Red Velvet Cake, Cream Cheese Icing, Tahitian Vanilla Sauce</i>	

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WHITE WINE

SPARKLING

L'Antica Quercia Matù | Brut Prosecco 19 / 90
Prosecco Superiore DOCG, IT

Reventós i Blanc de Nit | Rosé Cava 22 / 105
Catalonia, SP

CHAMPAGNE

Perrier-Jouët | Grand Brut 40 / 195
Epemay, FR

Ruinart | Blanc de Blancs 55 / 270
Crayères, FR

Veuve Clicquot Yellow Label | Brut 150
Reims, FR

Moët & Chandon | Impérial Brut 140
Epemay, FR

Veuve Clicquot | Brut Rosé 180
Reims, FR

ROSÉ

Gérard Bertrand | Cote des Roses 19 / 74
Languedoc, FR

Château d'Esclans | Whispering Angel 23 / 90
Provence, FR

Château d'Esclans | Rock Angel 140
Provence, FR

SAUVIGNON BLANC

Emmolo by Caymus 19 / 74
Napa Valley, CA

Saint Clair 23 / 90
Marlborough, NZ

Baron de Ladoucette Comte Lafond 30 / 118
Loire, FR

CHARDONNAY

Diatom 19 / 74
Santa Barbara County, CA

Sanford Estate 21 / 82
Sta. Rita Hills, CA

Stag's Leap Wine Cellars Karia 27 / 106
Napa Valley, CA

Domaine Vocoret Vaillons 30 / 118
Chablis Premier Cru, FR

OTHER WHITES

Terlato | Pinot Grigio 18 / 70
Friuli DOC, IT

August Kessler R | Riesling 20 / 78
Rhine, GER

RED WINE

PINOT NOIR

Lingua Franca Avni 22 / 86
Willamette Valley, OR

Davis Bynum Jane's Vineyard 26 / 102
Russian River Valley, CA

RED BLENDS

Château Magnol 20 / 78
Haut Medoc, Bordeaux

Orin Swift 8 Years in the Desert 32 / 126
CA

Famille Perrin Les Sinards 38 / 150
Châteauneuf-du-Pape, FR

CABERNET SAUVIGNON

DAOU 19 / 74
Paso Robles, CA

Paul Hobbs CrossBarn 27 / 106
Napa Valley, CA

Caymus Vineyards 45 / 225
Napa Valley, CA Liter

OTHER REDS

Achaval-Ferrer | Malbec 20 / 78
Mendoza, ARG

Plumpjack | Merlot 38 / 150
Napa Valley, CA