



CHEF'S TASTING MENU

six course tasting menu 95

florida corn vichyssoise

soybean relish | piquillo pepper coulis | brioche croutons | basil oil

heirloom tomato

fried green tomatoes | pickled red onions | whipped sheep milk cheese | lemon basil vinaigrette

goat cheese-ricotta gnocchi

hand rolled | broccoli-pistachio pesto | parmesan | micro basil

wild halibut

parmesan potato crusted | crab brandade | herb tomato salad | garlic lemon butter sauce

or

short rib

moroccan carrot puree | sesame dates | roasted pearl onions | almond oil emulsion | cilantro

artisanal cheese

chef's selection of artisanal cheeses and accoutrements

brioche bread pudding

fresh berries | white chocolate | crème anglaise

ADD CHEF'S WINE PAIRING- 3 OZ POUR WITH EACH COURSE \$35

*FOR THE EASE OF SERVICE| ALL GUESTS AT THE TABLE MUST ORDER FROM THE TASTING MENU| THANK YOU

* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED

