

# Cafe Ponte

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## SHARING

olive | 6

citrus marinated| picholine| nicoise| castelvetro| kalamata

cheese | 18

chef's selection of 6 artisanal cheeses and accoutrements

charcuterie | 19

assortment of salami and cured meats| chef's choice of accoutrements

pate & mousse | 16

champagne pate with black pepper| duck mousse with wine

mushrooms & peppers | 9

tempura| shiitake| shishito| garlic chili ranch dressing| sea salt| sesame seeds

figs & prosciutto | 10

flat bread| caramelized onions| gorgonzola| frisee| mascarpone| port-balsamic glaze

potato & truffle | 12

fresh black truffles| yukon gold| bacon| sour cream| scallions

## APPETIZERS

mushroom | 5/7

wild mushroom soup| black trumpet dust| light truffle cream

ahi | 13

tuna tartar| avocado salad| wonton crunch| watermelon radish| spicy thai sauce

oyster ponte's | 14

baked wild oyster| pancetta bacon| arugula| mascarpone sauce| toasted bread crumbs

burrata cheese | 13

serrano ham| port-fig jam| croustini| evoo| balsamic| micro basil

calamari | 13

point judith calamari| spinach| asian vegetable| peanuts| caramel soy glaze| cilantro aioli

white asparagus | 11

parmesan crusted| nueske bacon| fresh black truffle| parmesan fondue| farm egg| chives

foie gras | 18

seared "A" grade| doughnut| mango| toasted macadamia nuts| sauterne jelly

lobster & crab cake | 16

maine lobster| jumbo lump crab| bavarian mustard sauce| saffron oil

## SALADS

mixed greens | 9

pear| cranberry| dolce gorgonzola| endive| candied walnuts| honey-poppy seed vinaigrette

beet | 11

rainbow beets| marcona almonds| cress| citrus coulis| beet dust| granola| beet meringue

kale | 10

quinoa| brussel sprouts| corn| apple| pecans| cherries| bacon| ricotta salata| apple cider vinaigrette

## MAIN COURSE

orecchiette pasta | 17

italian sausage| garbanzo beans| kale| garlic| chili peppers| parmesan

risotto | 36

lobster| rock shrimp| corn| butternut squash| shimeji mushrooms| lemon| fresh herbs

cobia | 35

creamy jasmine rice| clams| chorizo| piquillo peppers| green beans| basil| saffron-citrus nage

scallop | 34

new bedford scallops| rice vermicelli| cucumber-carrot salad| spinach| citrus-jalapeno glaze|  
crispy asian pork belly| fresh herbs

sea bass | 38

chilean sea bass miso marinated| baby bok choy| beech mushrooms| peruvian potato| tamarind-  
date jam| coconut-curry lobster nage

chicken | 26

roasted cast iron half chicken| roasted garlic mash| cipollini onion| beans| honey drizzle| natural  
garlic au jus

pork chop | 38

tomahawk| roasted root vegetables| apple-bacon cheddar polenta| grape zin gastrique| hazelnut  
butter

short rib | 34

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

filet mignon | 38

mushrooms| potato puree| pearl onions| red wine salsify| bordelaise sauce| foie gras butter

new york strip | 47

prime aged| garlic fingerling potatoes| honey onion petals| royal trumpets| broccoli pesto

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## SEASONAL SIDES

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FLORIDA CORN, PEPPERS, CHIPOTLE CREAM & RICOTTA SALATA	7
CAULIFLOWER AU GRATIN, DATES AND A WALNUT-CAPER CRISP	8
BRUSSEL SPROUTS, BACON, PARMESAN & TRUFFLE AIOLI	8
BUTTON MUSHROOMS & ROASTED SHALLOTS	8
YUKON GOLD POTATO PUREE	7
AGED GOUDA MAC & CHEESE (add lobster 12)	9
PARMESAN TRUFFLE FRENCH FRIES	8

**Proprietor**  
Christopher Ponte

**Chef de Cuisine**  
Jason Lutzk

**KINDLY NOTE THAT A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE**