

Cafe Ponte

SHARING

olive | 6

citrus marinated| picholine| nicoise| castelvetro| kalamata

cheese | 18

chef's selection of 6 artisanal cheeses and accoutrements

figs & prosciutto | 10

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

charcuterie | 19

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

pate & mousse | 16

campagne pate with black pepper| duck mousse with wine

RAW

ahi | 13

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

steak tartare | 14

grainy mustard aioli| quail eggs| fresh black truffle| parmesan pretzel crostini

kumamoto oyster | 15

cucumber granita| lime mignonette| chives

APPETIZERS

mushroom | 5/7

wild mushroom soup| black trumpet dust| light truffle cream

burrata cheese | 14

speck ham| macerated stone fruit| evoo| balsamic| micro basil

zucchini blossoms | 13

balsamic tempura| herb goat cheese| yellow tomato coulis| herb oil| micro basil

white asparagus | 11

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

calamari | 13

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

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

kale | 10

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

heirloom tomato | 10

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

beet | 11

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

MAIN COURSE

lamb bolognese | 18

cavatelli | mirepoix | cream | parmesan | fresh herbs

cobia | 35

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

scallop | 35

new bedford scallops | curry carrot | brussel sprouts | bacon | raisin coulis | harissa sauce

sea bass | 39

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 | smoked potato puree | king trumpet | baby fennel | romanesco | roasted carrot | zin glaze

SEASONAL SIDES

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