

Cafe Ponte

SHARING

olive | 6

citrus marinated| picholine| nicoise| castelvetrano| kalamata

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

cheese | 18

chef's selection of 6 artisanal cheeses and accoutrements

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

oysters | 16

east & west coast| cocktail sauce| atomic horseradish| pickled red onion mignonette

APPETIZERS

mushroom | 5/7

wild mushroom soup| light truffle cream| chives

butternut squash | 5/7

miso| shitake| scallion| sesame seed

burrata cheese | 14

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

oyster schmidt | 14

pancetta bacon| arugula| mascarpone sauce| toasted bread crumbs

calamari | 13

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

foie gras | 18

seared "A" grade| doughnut| mango| toasted pistachio 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

beet | 11

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

MAIN COURSE

beef bolognese | 18

garganelli| beef tenderloin| mirepoix| minted ricotta| parmesan| fresh herbs

scallop | 35

new bedford| celeriac puree| tart apple| toasted hazelnut| brown butter| sage

lobster en croute | 38

braised fennel| creamed leeks| pomme puree| rainbow carrots| tarragon| lemon butter

sea bass | 39

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

bouillabaisse | 27

halibut| seabass| shrimp| scallops| calamari| saffron| garlic aioli| gruyere cheese| toasted crostini

chicken | 26

roasted cast iron half chicken| roasted garlic mash| onions| beans| honey drizzle

pork chop | 38

double chop| roasted root vegetables| apple-bacon cheddar polenta| 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

new york strip | 49

prime aged| garlic peewee marbled potato| confit of king trumpet mushroom| romanesco| cognac truffle sauce

SEASONAL SIDES

FLORIDA CORN, PEPPERS, CHIPOTLE CREAM & RICOTTA SALATA

7

CAULIFLOWER, DATES, WALNUT-CAPER CRISP & FRIED FARM EGG

9

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