

# 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

### seasonal soup | 5/7

chef's daily creation

### 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

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## SEASONAL SIDES

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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