

# Cafe Ponte

## SHARING

olive | 6

citrus marinated | picholine | nicoise | castelvetro | 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 crouete | 45

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

faroe salmon | 30

couscous | sicilian olive relish | mint | arugula | clams | blistered cherry tomato | saffron-tomato nage

chicken | 26

roasted cast iron half chicken | roasted garlic mash | onions | broccoli rabe | 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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BROCCOLI RABE, TOASTED GARLIC, CALABRIA CHILI PEPPERS, BREAD CRUMB	8
FLORIDA CORN, PEPPERS, CHIPOTLE CREAM & RICOTTA SALATA	7
CAULIFLOWER, AU GRATIN, 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 15)	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