

**** Menu available for full take-out in addition to dine-in ****

Yellowfin Tuna Poké

with Crispy Nori, Guacamole, Macadamia Nuts and Mango-Sriracha Aioli *

18

Beef Tartare

with House Made Chips, Sunny Side Up Quail Egg, Pickled Okra and Truffle Aioli *

18

Grilled Spanish Octopus Tostada

with Corn-Pepper-Kale-Potato Salad and Lemon Aioli

20

Wild Mushroom Soup

with Sherry Vinegar, Focaccia Croutons and Truffle Oil

14

Roasted Butternut Squash Soup

with Crème Fraîche, Sage and Pumpkin Oil

13

Caesar Salad

with Grana Padano Frico, Fried Capers and Sun Dried Tomato Croutons

12

Roasted Beet Salad

with Pickled Cauliflower, Walnuts, Goat Cheese Croquet and Orange Vinaigrette

16

Baby Arugula “Greek” Salad

with Olives, Feta, English Cucumbers, Sunflower Seeds and Watermelon

17

Heirloom Tomato & Fresh Mozzarella Pizza

with Pine Nut-Basil Pesto and Reduced Balsamic

20

Chef Selection of House Artisan Cheeses

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Before placing your order, please inform your server if a person in your party has a food allergy. In addition, we cannot guarantee

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FINISH

12

Charles' Hot Sticky Toffee Pudding Cake

Myers's Rum Sauce and Whipped Cream

South Florida Key Lime Pie

Whipped Cream and Blueberry Compote

Warm Flourless Chocolate Cake

Caramel Popcorn and Whipped Cream

SIDES

8

House Made Truffle Fries

Grilled or Steamed Asparagus

Grilled Broccolini

Yukon Gold Mashed Potatoes

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky

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Finish
12

Charles' Hot Sticky Toffee Pudding Cake
Myers's Rum Sauce and Whipped Cream

Old Fashioned Apple Pie
Vanilla Bean Ice Cream and Caramel Sauce

Warm Palisade Peach Crepes
Vanilla Bean Ice Cream

Warm Flourless Chocolate Cake
Caramel Popcorn and Vanilla Bean Ice Cream

South Florida Key Lime Pie
Whipped Cream and Blueberry Compote

Vanilla Bean Crème Brûlée
Berry Pâte de Fruit

Freshly Turned Trio of Ice Creams or Sorbets
Daily Selections

Chef's Selection of Artisan Cheeses
Crostini, Dried Fruit and Assorted Nuts

30

Dessert Sampler
25

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SIDES

House Made Truffle Fries 8

Grilled or Steamed Asparagus 8

Haricot Vert 8

Brown Butter Brussels Sprouts 8

Coconut Black Rice Risotto 9

Smoked Gouda Potato Gratin 9

Rock Shrimp-Corn Succotash 10

Executive Chef Scott Ofsanko

Chef de Cuisine Santos Macias

Sous Chef Joel Paula

Pastry Chef Charles Broschinsky