

TABLE SNACKS

Sasanian Siberian Caviar, Masa Blinis Lemon Crème Fraîche and Chive	165
Charcuterie and Cheese Board	22
Cinco Jotas Jamón Ibérico	34
Sweet Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	18

LIGHT & BRIGHT

Sucrene and Arugula Salad Avocado and Spicy Corn Vinaigrette	22
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	24
South Pacific Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	26

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Jamón and Manchego Cheese Fritters	18
Corn Empanadas with Lime Crème Fraîche	20
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	26
Charred Octopus with Calabrian Vinaigrette, Fava Beans Shaved Fennel	26

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	26
Black Truffle and Fontina Cheese	28
Fresh Ricotta and Broccoli Rabe with Spicy Chorizo	26

MASA & TORTILLAS

Roasted Mushroom Tacos, Sour Cherry Mole, Kale Slaw	24
Crispy Fish Tacos, Aioli and Cabbage-Chili Pickled	28
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	30
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	26

GRILLED & ROASTED

Seared Snapper, Green Olive Dressing, Grilled Onions Sautéed Spinach	52
Main Lobster, Habanero and Lime Sauce, Corn Cucumber and Mint	58
Arroz con Pollo, Crackling Skin and Lemon Zest	42
Beef Tenderloin "Burnt Ends" Chimichurri	76
32 oz. Prime Aged Ribeye For Two*	145

VEGETABLES

Potato Purée with Queso Fresco and Sea Salt	14
Sautéed Corn, Jalapeño with Lime	14
Whole Roasted Cauliflower with Hibiscus Romesco, Lime Confetti Flowers and Warm Tortillas	31

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

An automatic service charge of 18% will be applied to your check but can
be adjusted at your discretion.

Chef Jean-Georges Vongerichten
Chef de Cuisine Lateisha Wilson