

BRUNCH

Florida Stone Crab Claws with Mustard Aioli	MP
Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	19
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	24
Avocado Toast with Chilli, Cumin, on Seven Grain Bread Add Two Poached Eggs* 6 Smoked Salmon 9	19
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	24
Egg White Omelet with Fresh Herbs* Mixed Greens, Tomato Salad, Choice of Toast	25
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	26
Crunchy Mexican Spiced French Toast with Caramelized Apples	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	22
House Made Cinnamon Bun, Cream Cheese Glaze	16
Seasonal Assorted Croissant	9

SIDES

Pork Sausage	8
Chicken Sausage	8
Country Ham	8
Applewood Smoked Bacon	8

LIGHT & BRIGHT

South Pacific Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Guacamole with Toasted Pistachio and Warm Crunchy Tortillas	18
Tuna Tartare, Chili Crumble, Cucumber Herbal Sesame Vinaigrette	27

Chef Jean-Georges Vongerichten  
 Chef De Cuisine Lateisha Wilson

SALADS

Arugula and Shaved Brussels Sprouts Salad Manchego, Dill and Green Olive Vinaigrette	22
Lobster Cobb Salad with Sriracha Vinaigrette	30
Add Grilled Chicken 12 Grilled Salmon 19 Grilled Shrimp 21	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Ham and Manchego Cheese Fritters	18
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	22
Charred Octopus with Paprika Crème Fraîche Guajillo Vinaigrette	27

PIZZAS

Mushroom and Organic Farm Egg	25
Avocado, Jalapeño, Cilantro, Lime and Onion	26
Black Truffle and Fontina Cheese	28
Smoked Salmon, Dill Mascarpone and Everything Crust	28

TORTILLAS & SANDWICHES

Sautéed Mushroom Tacos, Red Mole and Fresh Mint	24
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	28
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	26
BLT Taco, Roasted Tomatoes, House Cured Bacon and Arugula	26
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	32
Housemade Chorizo Burger, Tomatillo Relish Roasted Jalapeño, Spicy Mayonnaise	28

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.

## DESSERT

Warm Valrhona Chocolate Cake, Vanilla Ice Cream	16
Tropical Fruit Vacherin	18
Hibiscus and Macadamia Sorbet	
Coconut Tart, Pineapple Sorbet	16
Cafe Con Tres Leches, Cocoa Meringue, Chocolate Shavings	14
Churros, Cinnamon Sugar & Chocolate Sauce	14
Cookie Plate: Salted Chocolate Chip	16
Pumpkin Whoppie Pie, Ginger Cookie, Pumpkin Spice Alfajor	

## DESSERT WINE

Bodegas Hidalgo La Gitana Manzanilla Sanlúcar de Barrameda Dry	13
Lustau East India Solera Sherry Cream	15
Bodegas Hidalgo La Gitana Triana Pedro Ximénez Sweet	20
Inniskilling Ice, Riesling	20
Warre's Otima 10 Year Tawny Port	21
Warre's Otima 20 Year Tawny Port	32

## AFTER DINNER DRINKS

Carajillo	19
Licor 43, Espresso	
Espresso Martini	21
Ketel One Vodka, Kahlúa, Espresso	

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Chef Jean-Georges Vongerichten

Chef Luis Vasquez