

TABLE SNACKS

Florida Stone Crab Claws with Mustard Aioli	MP
Sasanian Siberian Caviar, Masa Blinis Lemon Crème Fraîche and Chive	165
Charcuterie and Cheese Board	22
Cinco Jotas Jamón Ibérico	34
Guacamole with Toasted Pistachio and Warm Crunchy Tortillas	18

LIGHT & BRIGHT

Arugula and Shaved Brussels Sprouts Salad Manchego, Dill and Green Olive Vinaigrette	24
Heart of Palm, Heirloom Tomato Salad Young Coconut Dressing and Avocado	24
Maitake Mushroom and Goat Cheese Fresno Pepper Vinaigrette	24
South Kampachi Crudo, Green Chili Dressing Crunchy Rice and Herbs	25
Tuna Tartare, Chili Crumbs, Cucumber Herbal Sesame Vinaigrette	27

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	18
Cinco Jotas Jamón and Manchego Cheese Fritters	18
Corn Nut Crusted Calamari with Jalapeño Salsa Verde	23
Spiced Ground Beef and Celery Root Empanadas, Tomato Salsa	22
Wild Gulf Shrimp with Sizzling Garlic and Chili Oil	26
Charred Octopus with Paprika Crème Fraîche Guajillo Vinaigrette	27

\*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.

PIZZAS

Mushroom and Organic Farm Egg	25
Avocado, Jalapeño, Cilantro, Lime and Onion	26
Black Truffle and Fontina Cheese	28
Butternut Squash with Nduji, Ricotta Cheese and Hot Honey	27

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
Seared Shrimp, Avocado Salsa and Spicy Peanut Slaw	28

GRILLED & ROASTED

Whole Roasted Cauliflower with Romesco Dressing Warm Tortillas	34
Pan Seared Branzino, Herbal Salsa, Habanero Relish Warm Tortillas	50
Grilled Maine Lobster with Smoked Chili Drawn Butter	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
Roasted Brussels Sprouts with Chilies, Mint Aged Pecorino Cheese	16
Roasted Carrots with Garlic and Paprika	16

Chef Jean-Georges Vongerichten  
Chef de Cuisine Lateisha Wilson

