

RARE

Ahi tuna, avocado, soy-chili vinaigrette

Snapper carpaccio, grapefruit preserve, cilantro, garlic bread

Gulf shrimp cocktail, three sauces

Caviar service, Tsar Nicoulai Caviar, cippolini onion rings, tallow fried potato chips, crème fraîche, chives, capers, egg yolk

Estate

Golden Reserve



ROMAN HOLIDAY

all pizzas are available gluten friendly

Truffle Pepperoni - Ezzo pepperoni, pickled serrano, mozzarella, arugula

Pizza Pescatore - jumbo lump crab, guanciale, pecan pesto, watercress

Orecchiette, house Italian sausage, broccolini, Grana Padano

Wild boar ragu - mafalde, whipped ricotta

Mezza rigatoni - spring peas and asparagus, spring onions, brown butter lemon breadcrumbs

Cacio e pepe - spaghetti, black and pink peppercorns



BREAD SERVICE

House yeast rolls, jalapeno jelly & roasted poblano, gruyere cornbread, whipped sorghum butter

SHARED



The Double Dip; smoked redfish dip & pimento cheese, Kennebec kettle chips, oyster crackers, pickles

Charred octopus, sauce romanesco, sour orange, warm chorizo vinaigrette

Marinated tomato salad, Russian dressing, burrata, 1015 onion rings, basil oil

Baby Gem Caesar, parmesan, brioche croutons

The Slice; iceberg lettuce, Point Reyes blue cheese, crispy pancetta, portabello, Asian Pear, Banyuls

Gulf shrimp spring rolls, Thai basil, hot & sweet

Meatball XL, fontina cheese, parmesan

Chicken & Hummus; crispy chicken, butterbean hummus, date vinaigrette, blood orange & roasted poblano

MAINS

Greener Pastures chicken, salsify boulangère, preserved Meyer lemon, arugula, pan jus

Jumbo lump crab cake, pickled runner beans, sorghum hot mustard

Roasted beef filet, truffle crepe, asparagus, bone marrow broth

Seared snapper, sweet & sour Swiss chard, onion soubise, tomato brown butter

Double-cut pecan smoked pork chop, black eyed pea & Napa cabbage saute, cherry mustard

Wagyu barbacoa, sunchoke puree, jalapeño & pear salad

Grouper a la plancha, artichoke barigoule, spring onions, shaved asparagus

SOUP

Andouille and duck gumbo, Tex-Mati rice

Creamy asparagus soup, asparagus tips, virgin olive oil



PRODUCE

Charred broccolini, preserved lemon, drunken cherries, house granola

Batata Brava; puffed sweet potatoes, chili crème fraîche, pecan-shallot crisp

Field pea posole verde; lady cream & purple hull peas, smoked pork, avocado, pickled serrano

House tallow French fries, roasted garlic aioli

Potato puree, grassfed butter, fines herbs

Chopped market vegetable & herbs, shaved asiago, basil-pistachio crema

