



APPETIZERS

Red Snapper Tartare (GF)
radish celebration, jicama,
florida citrus, kombu dashi

Beef Tartare
radish, capers, whole grain mustard
lentil crackers

Prawns à la Plancha (GF)
black garlic aioli, charred lemon
fennel salad

Tuna Carpaccio “Niçoise” (GF)
haricot vert, cherry tomatoes
frisée salad, hard boiled egg

Oyster Rockefeller
comté cheese, bechamel, spinach,
lardon bread crumb

Cucumber Salad (GF) ♥
pearl onion rings, sumac, yogurt

Little Gem Salad (GF) ♥
seasonal accompaniments

Melon and Tomato Gazpacho ♥
Florida gulf shrimp, basil
mint, sweet corn

Raw Shucked Oysters (GF)
half dozen, mignonette
lemon, hot sauce

Foie Gras Terrine (N)
citrus, brioche, cashews

Fritto Misto (N)
romesco, mint, pine nuts, garlic



PASTAS

Butternut Squash Agnolotti
sage, brown butter, pumpkin seeds
pleasant ridge fromage
appetizer | entrée

Cacio e Pepe Bucatini
parmesan, black truffle
appetizer | entrée

Rigatoni
pork ragu, broccolini, pecorino romano
appetizer | entrée

Spaghetti Nero
fra diavolo sauce, octopus
prawns, mussels
appetizer | entrée

Gluten-Free (GF) | Contains nuts (N) | Vegan (V) | Balance by Four Seasons ♥

Our mindfulness and contribution to sustainability are connected in our efforts to make a difference by sourcing locally and seasonally when available, using only cage-free eggs and sustainably certified fish, and reducing waste while minimizing environmental impact.

MAIN COURSES

Squash Barbacoa (GF) ♡
red quinoa, corn tortilla, sesame,
chimichurri

Eggplant “Schnitzel” (N)
feta purée, tahini vinaigrette, mint, pomegranate

Seared Salmon
eggplant caponata, pomme purée
salsa verde

Lightly Steamed Black Bass (N)
baby bok choy, crispy basmati rice
coconut-curry broth

Tamarind Glazed Pork Chop (N)
brussel sprouts, peanut salsa matcha

Whole Roasted Chicken for Two
baby gem lettuce, seasonal vegetables
thyme-lemon jus

PRIME BEEF
DRY-AGED IN HOUSE

Proudly featuring Creekstone Farms® — renowned for premium Black Angus beef humanely raised and hand-selected to deliver exceptional flavor, tenderness, and quality from ranch to table.

32oz Porter-House
Aged 45 days

24oz Bone-in Ribeye
Aged 45 days

14oz NY striploin
Aged 24 days

8oz Tenderloin

10oz Denver Steak

8oz Flat Iron

SAUCES

Borderlaise Périgourdine Sansho Peppercorn
Bearnaise Steak Sauce Chimichurri

SIDES

- Creamy Spinach.....
fried cheese curds
- Sauteed Carrots (N, GF).....
Dill Pesto, Marcona Almonds
- Pommes Frites.....
bearnaise powder, fines herbes, parmesan
- Roasted Maitake (GF)
mushroom and chimichurri

SUPPLEMENTAL ADD-ONS

- Florida Crab Boursin Cheese Sauce.....
- Baked Gorgonzola Cheese.....
- 5g Shaved Black Truffle.....
- 5g Shaved White Truffle.....
- 3oz Seared Foie Gras.....

