



## APPETIZERS

### Raw Shucked Oysters \* (GF)

mignonette, lemon, hot sauce  
3pc 16 | 6pc 28 | 12pc 48

### Oyster Rockefeller

comté cheese, bechamel, spinach  
bacon bread crumb  
28

### Chilled Pea Soup (GF) ♡

stone crab, ricotta, spring peas, mint  
21

### Beetroot Salad (N, GF) ♡

roasted beetroot, strawberries, goat cheese  
pistachio, fennel  
24

### Lobster Salad (GF)

avocado, hearts of palm, baby gem lettuce  
orange vanilla vinaigrette  
MP

### Red Snapper Tartare \*

radish celebration, jicama,  
florida citrus, kombu dashi  
26

### Tuna Carpaccio \*

soy cured egg yolk, taro root  
black garlic vinaigrette, ginger, thai basil  
32

### Shrimp Cocktail \* (GF)

poached tiger shrimp, fresh horseradish  
meyer lemon, cocktail sauce  
36

### Salmon Tiradito \* (GF)

citrus cured salmon, tiradito sauce  
lemon chili preserve, crushed corn nuts, coriander  
27

### Beef Tartare \*

radish, capers, whole grain mustard  
toasted baguette  
28

### Fritto Misto (N)

romesco, mint, pine nuts, garlic  
26



## PASTAS

### Cacio e Pepe Bucatini

parmesan, black truffle  
46

### Spring Pea Cappellacci

pea and mascarpone filled pasta,  
fines herbes, morel mushrooms  
42

### Ricotta Cavatelli

pomodoro, chili, burrata  
herbed bread crumb  
40

### Spaghetti Nero

fra diavolo sauce, octopus  
prawns, mussels  
48

### Rigatoni Carbonara

guanciale, tellicherry peppercorn  
pecorino romano  
44

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

Steelhead Trout (*GF*)  
artichoke barigoule, fava beans  
pomme purée, sorrel sabayon  
46

Seared Red Snapper (*GF*)  
baby bok choy, crispy basmati rice  
coconut-curry broth  
52

Eggplant Parmesan (*N*)  
pinenut crusted eggplant, crushed tomato  
fresh mozzarella, basil  
36

Tamarind Glazed Pork Chop (*N, GF*)  
plantain mole, grilled romaine  
pickled pearl onion, pork jus  
48

Belle and Evans Organic Chicken (*GF*)  
wild mushroom fricassée, crushed fingerlings  
sauce chasseur  
42

American Rack of Lamb  
crispy falafel, garbanzo bean purée  
snow peas, lamb jus, chimichurri  
2 bone 54 | 3 bone 62

### 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  
198

16oz Ribeye  
Aged 24 days  
96

14oz NY striploin  
Aged 24 days  
82

8oz Tenderloin  
78

8oz Flat Iron  
52

### SAUCES

Borderlaise

Périgourdine

Sansho Peppercorn  
Bearnaise

Steak Sauce

Chimichurri

### SIDES

Creamy Spinach .....	14
fried cheese curds	
Sauteed Asparagus ( <i>GF</i> ) .....	14
sorrel sabayon	
Pommes Frites ( <i>GF</i> ) .....	14
fines herbes, parmesan	
Pommes Purée ( <i>GF</i> ) .....	14
chives	
Haricot Vert Almondine ( <i>N</i> ) .....	14
lemon, toasted almonds	

### SUPPLEMENTAL ADD-ONS

Florida Crab Boursin Cheese Sauce .....	21
Baked Gorgonzola Cheese .....	12
5g Shaved Black Truffle .....	32
2oz Seared Foie Gras .....	21

\* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

