



## DINNER

FLUKE CEVICHE WINTER CITRUS, MARCONA ALMONDS, SALAD BURNET

FLORIDA SWEET WHITE SHRIMP 'SALSA OF LIFE', AVOCADO MISO, WATERMELON RADISH, MEZCAL

LOCAL LETTUCE SALAD CHAMPAGNE VINAIGRETTE, ALPHA TOLMAN CHEESE, ORANGE ESCABECHE

TEENA'S HEIRLOOM TOMATO SALAD LOCAL VEGETABLES AND GREENS, BUTTERMILK DRESSING

CREAMY CRACKED CONCH CHOWDER CITRUS, SAFFRON, STAR ANISE, COCONUT MILK

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EAST COAST OYSTER PAN STEW OYSTER MUSHROOMS, SHERRY CREAM, SAUCE BÉARNAISE

BARBEQUE'D BEETS YOGURT, PISTACHIOS, MOUNTAIN BLACKBERRY JAM

FOIE GRAS A LA PLANCHA MEMBRILLO, CORN AND SMOKED CINNAMON

GOLDEN TILEFISH SAFFRON-RED PEPPER GLAZED HEIRLOOM BEANS

OCTOPUS A LA PLANCHA SHISHITO PEPPER KOSHO, MARIGOLD AND CILANTRO SALAD

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### PAELLA NUEVA

ARROZ CALASPARRA, TRIPLE TAIL, BUTTER POACHED CLAMS, CHORIZO IBÉRICO, PICK-A-PEPPA AÏOLI

ROASTED WINTER SQUASH BARLEY MIDLINS' RISOTTO, HAZELNUTS, PICKLED RED CABBAGE

MOLASSES MARINATED AND GRILLED DUCK BREAST

FIRE ROASTED ONIONS, BRAISED TURNIPS, DATE JUS

SLOW ROASTED SADDLE OF VENISON CAULIFLOWER, COCONUT CREAMED KALE

GRILLED BAVETTE STEAK AND BRAISED SHORT RIBS ASADO NEGRO

CARROT-GLAZED CARROTS, ARUGULA, GREEN PEPPERCORN

### WOOD ROASTED PORTERHOUSE FOR TWO

SWISS CHARD GRATIN, ROASTED HEN OF THE WOODS MUSHROOMS, STEAK SAUCE (\$25 SUPPLEMENT PER PERSON)



Chef/Partner - Norman Van Aken

Chef de Cuisine - Victor Santos

"Life is not what one lived, but rather what one remembers, and how it is remembered to tell the tale."

- Gabriel García Márquez

We invite each guest to choose three courses, one from each section of the menu.

3-courses \$68.

5-course Chef's Tasting Menu \$98.

Includes Dessert; requires full table participation

Wine Pairing \$35. (3-Course) \$50. (5 Course)

LE PORC / THE PIG

Sophie Calle

*It is a silly story. I was about thirty: A man phoned to say that he and I were making similar work and should meet. I always worry I might miss out on something so I agreed. When he arrived he told me his art consisted of stopping women in the street and asking them to sleep with him. Well he said, wasn't one of my projects all about getting strangers to spend time in my bed? He told me he was taking me to a barbecue. I spent the whole evening playing the maid, grilling sausages, serving and cleaning up. Time goes by faster when you're busy: Later he dropped me off outside my door. He leaned in to me and sought my lips. I pushed him away. "What makes you think I'd want to kiss you?" I protested. "Well, anyway, he answered, you eat like a pig". Even today, after all these years, his words haunt me. I can't remember a thing about him, yet he's still sitting at my table".*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.  
There is risk associated with consuming raw oysters. You are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.*