



## DINNER

### SNACKS FOR THE TABLE

HALF-DOZEN OYSTERS ON THE HALF SHELL CHAMPAGNE MIGNONETTE \$18  
CAPE CANAVERAL SHRIMP COCKTAIL DIPPING SAUCE \$8  
BACALAO CROQUETAS SALSA CRIOLLA \$7  
PAPAS FRITAS 'A LA HUANCAINA' SHISHITO PEPPERS \$5  
LAMB CHORIZO DOG GUINDILLA PEPPER RELISH & PAPITAS FRITAS \$8

WILD COBIA TIRADITO COCONUT- CITRUS LECHE DE TIGRE, PERUVIAN PURPLE POTATOES  
FLORIDA SWEET WHITE SHRIMP CAUSA SWEET POTATO, SMOKED AVOCADO, BLACK OLIVE AÏOLI  
LOCAL LETTUCE SALAD CHAMPAGNE VINAIGRETTE, ALPHA TOLMAN CHEESE, ORANGE ESCABECHE  
TEENA'S HEIRLOOM TOMATO SALAD LOCAL BURRATA, TAMARIND GLAZE, YOGURT CRACKER  
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  
CRISPY LOCAL EGGPLANT HARISSA HUMMUS, DATE MOLASSES, SPRING ONION RELISH  
FOIE GRAS A LA PLANCHA & CHICKEN LIVER MOUSSE  
PLANTAIN GASTRIQUE, BRIOCHE TOAST, PLANTAIN CHUTNEY  
GOLDEN TILEFISH SAFFRON-RED PEPPER GLAZED HEIRLOOM BEANS  
HOISIN BBQ OCTOPUS CARROT-COCONUT PUREE, TOASTED PEANUTS, PICKLED VEGETABLES, THAI HERB SALAD

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PAELLA NUEVA  
BUTTER POACHED TRIPLETAIL, BY-CATCH SQUID, CHORIZO IBÉRICO, PICK-A-PEPPA AÏOLI  
RICOTTA GNUDI WHITE ASPARAGUS, MINT-PISTACHIO PESTO, AGED PARMIGIANO  
CORNBREAD, FOIE GRAS & PISTACHIO STUFFED QUAIL  
MOONSHINE CHUTNEY, ANCHO-POMEGRANATE GLAZE  
SLOW ROASTED SADDLE OF VENISON CAULIFLOWER, COCONUT CREAMED KALE  
GRILLED BAVETTE STEAK AND BRAISED SHORT RIBS ASADO NEGRO  
CARROT-GLAZED CARROTS, SMOKEY PLANTAIN CREMA  
WOOD ROASTED BONE IN RIBEYE  
POTATO- CELERIAC MASH, BRAISED COLLARD GREENS, A UNO A MI ESTILO (\$20 SUPPLIMENT 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, Wine Pairing \$35. (3-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.*