



DINNER

CURED FLUKE CRUDO DASHI VINAIGRETTE, CRÈME FRAÎCHE, CRISPY QUINOA
CHILLED KEY WEST PINK SHRIMP 'SALSA OF LIFE', AVOCADO MISO, WATERMELON RADISH, MEZCAL
LOCAL LETTUCE SALAD CABERNET VINAIGRETTE, ALPHA TOLMAN, ORANGE ESCABECHE, CUCAMELON
SWANK FARM RADISH SALAD WHIPPED FOIE GRAS BUTTER, TEMPURA SQUASH BLOSSOM
CREAMY CRACKED CONCH CHOWDER CITRUS, SAFFRON, STAR ANISE, COCONUT MILK

BARBEQUE'D BEETS QUESO GUAYANES, BLACK OLIVES, PRESERVED CITRUS
FOIE GRAS A LA PLANCHA MEMBRILLO, CALABAZA AND SMOKED CINNAMON
WOOD-GRILLED SWORDFISH SAFFRON-RED PEPPER GLAZED HEIRLOOM BEANS
OCTOPUS A LA PLANCHA SHISHITO PEPPER KOSHO, MARIGOLD AND CILANTRO SALAD

BUTTER POACHED GROUPER JAMÓN IBÉRICO, CHANTERELLE MUSHROOMS, FRESH SEAWEED JUS
ROASTED BABY SQUASH SWEET POTATO, HAZELNUT FURIKAKE, BROWN-BUTTERED FARRO
SORGHUM AND MAPLE GLAZED SQUAB 'DIRTY RICE', SCALLIONS, FOIE GRAS
SLOW ROASTED SADDLE OF VENISON ALIGOTE, COCONUT CREAMED PAK CHOI
GRILLED BAVETTE STEAK CARROT-GLAZED CARROTS, ARUGULA, GREEN PEPPERCORNS

Chef/Partner - Norman Van Aken



Chef de Cuisine - Juan Garrido

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

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

3-courses \$65.
5-course Chef's Tasting Menu \$90.
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.*