

SALADS

® ★ WATERMELON, HEIRLOOM TOMATO & FETA SALAD

Rosé wine vinaigrette, basil

IN PRESH GREENS, FIGS & CURED HAM SALAD

Spinach, arugula, caramelized walnuts, rosemary honey, sherry vinegar

COLD APPETIZERS

CO TUNA TARTARE

Wasabi foam & avocado, soy sauce, sesame oil, mixed sprouts

O GRILLED FOIE GRAS

Port wine reduction & apple purée, crispy apple chips

HOT APPETIZERS

● W MIX ASPARAGUS

Green and white asparagus, poached egg, white truffle puré, pork belly

CRAB CANNELLONI

Ricotta cheese, butter, black truffle, parsley

SOUPS

♠ © CAULIFLOWER CREAM

Almonds, saffron foam, croutons

® 6 LOBSTER, SHRIMP & CLAM CHOWDER

MAIN COURSES

® 6 SHRIMP WRAPPED IN BACON

Spinach, sundried tomato, toasted almonds, blue cheese foam

® 6 GRUPPER IN BUTTER SAUCE

Sweet potato, cinnamon, baby vegetables

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Healthy dishes which help in maintaining a balanced diet
Contains dairy and/or milk
Spicy dishes
Gluten free dishes

MAIN COURSES

® 6 U8 SHRIMP IN SAFFRON BEURRE BLANC

Fondant potatoes

⊗ ô BEEF FILLET

Porcini mushroom sauce, caramelized carrots, rustic mashed potatoes

® O RACK OF LAMB

Rosemary sauce, sweet potato dauphinoise, onion compote

3 45. OZ TOMAHAWK

Corn on the cob with butter, chimichurri, red wine demi-glace sauce

DESSERTS

O SPICED BROWNIE

Red wine ice cream

® 6 CHEESECAKE

Hazelnut, pistachio

Whole Food Plant-Based Menu

APPETIZERS

ॐ ♠ FRIED POLENTA

Cauliflower purée, sautéed spinach, tomato paper, garlic chips, pepper sauce

Pea cream, carrot ragout, walnuts, green oil, citrus vinaigrette

Arugula, fried capers, olive crumble, tofu cream with fig

SOUP

INVESTIGATION INVESTIGATION INVESTIGATIO

Potato, fried leek & parsley oil

MAIN COURSES

⊗ • ► PORTOBELLO

Carrot purée and rice, edamame, mixed vegetables

● N LENTIL SPHERE

Couscous, dried fruits, tomato sauce



