

Three Course Prix Fixe Menu

First • Primero • Première

Maine Lobster Bisque

Crayfish tail meat and chive

Sashimi of Salmon

Sliced avocado, ginger soy, wakame salad

Tataki på Tonfisk

Pepper and fennel tumbled tuna tataki, savoy yogurt salad, handmade pita

Roquefort Bibb

Beefsteak tomatoes, pickled onions, smoked bacon

Truffle Asparagus Flatbread

Shaved parmesan and bruschetta

Second • Segundo • Deuxième

Ashley Farms Organic Chicken

Boursin hunters sauce, truffle pommes mousse

Grilled Florida Lobster

Maduros, mango relish, citrus butter

Euphoria Shrimp

Pineapple cous cous, Malibu rum fusion, yucca crisp

Paella

Local seafood, organic chicken, chorizo, arborio rice, sofrito fume

Steak Frites

10oz sirloin au poivre, truffle fries

Filet Mignon

Morel mushroom risotto, mulled Bordeaux sauce

Pistachio Tumbled Lamb Rack

Mint jus, pommes mousse

Third • Tercero • Troisième

Sorbet and Berries

Fresh berries, grand marnier, mint, mango sorbet

Chipotle Chocolate Decadence

Peanut butter mousse and banana

Crème Brulee of the Day

Key Lime Tart

Flamed meringue, fruit graffiti

\$40.00