



Greens

Compressed Watermelon

Feta | Chili Oli | Mint

Organic Field Greens

Crispy Shallot | Cherry Tomato | Candied Walnut | Buttermilk Thyme Dressing

Frisée

Smoked Pork Belly | Poached Egg | Brioche Crouton | Apple Cider Vinaigrette

Hot & Cold

Soup of the Day

Chef's Inspiration

Beef Carpaccio

Piccalilli | Aged Parmesan | Warm Float Bread

Yellowfin Tuna Tartare

Avocado Cream | Caper | Chia Crisp

Sweet Potato Dumpling

Caramelized Cauliflower | Truffle Cream | Shaved Manchego

Grilled Scallop

Island Radish | Scotch Bonnet | Mango | Pomegranate

The Grill

28 Day Aged New York Strip Loin 8 oz

Marinated Rib-Eye 10 oz

Filet Mignon 8 oz

Pork Chop 12 oz

Select one sauce -

14°n16°w Cocoa Ginger | Béarnaise | Rum Jus | Green Peppercorn



Land

Pan Roasted Chicken Breast

Creamy Polenta | Herbed Mushroom | White Truffle Cream

Duck Confit Gratin

White Bean | Pearl Onion | Rum Spiced Jus

Braised Short Rib

Parsnip | Kale | Cocoa

Sea

Roasted Kingfish

Melted Leek | Heirloom Potato | Pancetta | Lite Cream Broth

Grilled Yellowfin Tuna

Green Fig Lyonnaise | Pickled Salad Bean | Romesco

Seared Snapper

Warm Red Quinoa | Spiced Pumpkin | Coconut Oil

To Share

Creamed Spinach

Butter Poached Mushroom

Lucian Mac & Cheese

Onion Rings

Plantain Gratin