

## DINNER

### TASTING MENUS

CHEF'S FIVE COURSE TASTING MENU 85 | WITH WINE 115

All guest's participation is required

THREE COURSE PRE-FIXED 35 | WITH WINE 45

BABY BIBB LETTUCE  
White anchovies, croutons, Caesar dressing  
Sauvignon Blanc, Goldwater, Marlborough, NZ

SEARED AHI TUNA LOIN  
White beans, roasted tomatoes, nicoise olives, rouille  
Sancerre, Jolivet, Loire Valley

WARM BREAD PUDDING  
Vanilla ice cream  
Lindermans Frambois, Lambic, Belgium

### RAW

CHILLED LOBSTER HALF 15 | WHOLE 30

SHRIMP COCKTAIL 5 EACH

HOG SNAPPER CEVICHE 13  
peppers, cilantro, lime juice

### SMALL PLATES

ROASTED BEETS 8  
Hani's fresh labneh goat cheese

JUMBO LUMP CRAB FRITTERS 9  
cilantro slaw, old bay aioli

BROILED BONE MARROW 9  
parsley salad, grilled bread

SKEWERS OF TERIYAKI BEEF 8  
peanut sauce

CHARRED BABY BRUSSELS SPROUTS 6  
mustard sauce

HONEY GLAZED PORK BELLY 7  
butternut squash sauce

SHISHITO PEPPERS 5  
salt, lime

### FIRST

LOSTER BISQUE 12  
tarragon cream

LOCAL TOMATO SALAD 15  
local burrata cheese, speck, Minus 8 vinegar

HEARTS OF ROMAINE 11  
white anchovies, croutons, Caesar dressing

TUNA TARTAR 12  
avocado, radish salad, citrus-soy vinaigrette

BABY BIBB LETTUCE 10  
seasonal vegetables, ranch dressing

STEAK TARTAR 13  
quail egg, frisee, ciabatta

WHITE WATER CLAMS 15  
chorizo, peppers, aji amarillo broth

CHARCUTERIE PLATE 21  
head cheese, chicken liver pate, cured meats, cheeses, seasonal chutney's

EXECUTIVE CHEF PAULA DASILVA / GENERAL MANAGER CARLA. DEGERSDORFF  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## DINNER

### THE BROILER

10OZ. PRIME TOP SIRLOIN "PICANHA" 25  
8OZ. CHAR BROILED SKIRT STEAK 27  
6OZ. FLORIDA WAGYU FLAT IRON 29  
8OZ. BEEF TENDERLOIN 34  
12OZ. DRY AGED NEW YORK STRIP 39  
14OZ. FLORIDA WAGYU RIBEYE 41  
16OZ. FRENCH BONED STRIP "KING CUT" 43  
34OZ. PRIME PORTERHOUSE "CENTER-CUT" 94 SERVED FOR TWO

### SPECIALTY ENTREES

WHOLE FRIED YELLOWTAIL SNAPPER 25  
bok choy, Thai chili sauce

GRILLED BLACK GROUPER 29  
Fennel confit, beluga lentils, Benton's smoked bacon, thyme sauce

SEARED AHI TUNA 28  
white beans, roasted tomatoes, nicoise olives, rouille

ROASTED MAINE LOBSTER 42  
celery root puree, hearts of palm, carambola sauce

HICKORY RUBBED PALMETTO CREEK FARM'S PORK LOIN CHOPS 33  
creamy polenta, escarole, mustard sauce

HALF ROTISSERIE CHICKEN 25  
carolina rice, chorizo, black bean puree, mustard greens

LOCAL FARMER'S DELIGHT 20  
seasonal vegetables and specialty grains

### SIDES 8

CREAMED SPINACH, BUTTERED SWEET CORN, CRISPY YUCCA,  
OVEN ROASTED CIPOLLINI ONIONS, BROCCOLI RAAB WITH GARLIC,  
OLIVE OIL WHIPPED POTATOES, HERBED ROASTED FINGERLINGS,  
WILD BABY CARROTS, DILL ROASTED TOMATOES

### SIDES 11

VIDALIA ONION & POTATO GRATIN, DUCK FAT STEAK FRIES,  
BRAISED GREENS WITH BENTON'S BACON, WILD MUSHROOMS,  
ANSON MILLS POLENTA, GRILLED JUMBO ASPARAGUS,  
CAROLINA RICE WITH CHORIZO

### SAUCES / BUTTERS 2

CASTELVETRANO OLIVE SALSA, CHIMICHURI, CAVE AGED BLUE CHEESE,  
SPICY PIQUILLO PEPPER CHUTNEY, FRESH HORSERADISH CREAM,  
BLACK GARLIC TRUFFLE BUTTER, HERB BUTTER,  
FOIE GRAS BUTTER, CLASSIC BÉARNAISE, CABERNET SAUCE

EXECUTIVE CHEF PAULA DASILVA / GENERAL MANAGER CARLA A. DEGERSDORFF

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBOURN ILLNESS

## DESSERTS

PASTRY CHEF JENNY RISSONE

### APPLE STRUDEL

Walnuts, raisins, caramel sauce and pumpkin  
ice cream

### ESPRESSO CRÈME BRULE

Candied oranges, alfajores

### GOAT'S MILK CHEESECAKE

Warm figs, persimmon, quince, port wine sauce

### POACHED PEAR AND POMEGRANATE

Brandied ice cream and pistachios

### MOLTEN CHOCOLATE CAKE

Valrhona Chocolate, malted ice cream pops

### WARM BOURBON BREAD PUDDING

Bourbon ice cream

### ASSORTED HOMEMADE ICE CREAMS AND SORBETS

## AFTER DINNER DRINKS

### GRAPPA

Alexander	30	
Ninino		12

### CORDIALS

Grand Marnier		12
Grand marnier 100	35	
Grand Marnier 150	60	

### COGNAC

Remy VSOP	16	
Hennessey VSOP	17	
Remy 1738	24	
Remy X0	50	
Hennessey X0		52
Louis XIII	250	

### SINGLE MALTS

MacCallan 12		12
Glenkinchie 10		14
Oban 14		17
Dalwhinnie 15		18
Lagavulin 16		22
Balmore King Alex	62	

### BOURBON

Eagle Rare	16	
Rip Van Winkle 20	25	
Rip Van Winkle		50

### TEQUILA

Jose Cuervo R. Familia 16

Don Julio 1942	35
Don Julio Real	80