

AL TER

crudo // 14

fl yellowjack, celery, dried soy sauce , black radish, green mango

soft egg // 13

sea scallop espuma, chive, truffle pearls, gruyere

foie gras // 16

rhubarb, long pepper, yogurt, strawberry

beet a l'orange // 11

honey comb-miso, purple carrot, local cheese, tangerine

bread & beurre // 10

multi seed crust, umami butter

guitara noodles // 14

aromatic herbs, clams, lemon balm, burrata puree

rangoon // 13

smoked mushrooms, pickled ramp mustard, braised beef

blue crab // 15

crispy taro, peruvian aji chili, culantro, lemongrass

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leek 'chorizo' // 19

smoked paprika, turnips and greens, coconut milk

short rib // 26

ramp greens, watercress, thai basil, coriander seeds, radishes

grouper cheeks // 23

black rice, shoyu hollandaise, sea lettuces

pompano // 25

charred avocado butter, small onions, sprouted grains

cape canaveral prawns // 25

tajin crust, local grits, mole verde, pickled chili, huitlacoche

young chicken // 22

cashew, moroccon spices, charred peach, golden beet, jus

charcoal strip loin // 30

creamed greens, pureed potato, smoked vidalia, brown butter-soy

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chef tasting menu // 65

5 courses

20% gratuity will be added for parties of six or more.

consuming raw or undercooked meats or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician.