

Latitude – LUNCH

SHARE

Tuna Ceviche

Atlantic yellowtail tuna, charred avocado, lime juice & EVOO

Crispy Eggplant

Pan-fried eggplant, tomato conserva, housemade ricotta & pine nuts

Crab Bisque

Fresh Jonah crab, cream, tarragon & tomato

Spicy Pork Sausage

Housemade pork sausage, cherries & wilted escarole

Beef Tartare

Sirloin, roasted garlic, fried capers & fresh aioli

Tuna Salad

Oil-poached tuna, roasted sweet peppers, ciabatta croutons, white beans & gem lettuce

GREENS

Arugula Salad

Local arugula, chive citronette, radish & triple cream

Warm Bitter Green Salad

Grilled chicory, soft-poached egg, chive & chevre

Local Greens Salad

Mixed green, duck confit, egg, avocado and chive

MAINS

Roast Beef Sandwich

House-roasted beef, charred onion, greens & fresh mayo

Lamb Burger

Freshly ground lamb & beef, Gruyere cheese, rosemary aioli & arugula

Crab Roll

Butter-toasted roll with Jonah crab, cabbage, mint and cilantro

Smoked Fish Sandwich

House-smoked fish, Chinese radish & crème fraiche

SIDES

½ Sour pickles

Quinoa salad

Warm potatoes, chives & housemade sour cream

Carrot, golden raisin & walnuts

Latitude – DINNER

CRUDO

Tuna Ceviche

Atlantic yellowtail tuna, charred avocado, lime juice & EVOO

Beef Tartare

Sirloin, roasted garlic, fried capers & fresh aioli

Spot Prawn Ceviche

Alaskan spot prawns, toasted coriander, lime & Spanish chorizo

Scallop Crudo

Day boat scallops, saffron, fennel & champagne vinegar

SHARE

Spicy Pork Sausage

Housemade pork sausage, cherries & wilted escarole

Crab Bisque

Fresh Jonah crab, cream, tarragon & tomato

Beef Kushiyaki

Grilled beef skewers, cabbage, coconut & black sesame

Oyster Stew

Gulf oysters, potato, bacon & cream

Pan Roasted Scallops

Atlantic day boat scallops, crispy mushrooms, lemon & chive

MAINS

Golden Tile Fish

Pan-roasted tile fish, quinoa, red kuri squash & tangerine

Pan-Fried Pork Chop

Bone-in pork chop, artichoke confit, tomato & oregano

Seared Duck

Natural duck breast, oyster mushrooms, bacon & shallot

Braised Lamb Shank

Domestic lamb shank braised with fresh chiles & cashews

SIDES

½ Sour pickles

Quinoa Salad

Warm potatoes, chives & housemade sour cream

Carrot, golden raisin & walnuts

DESSERTS

Chocolate tart, fleur de sel ice cream

Pumpkin flan, candied pumpkin seeds

Ricotta tart, pink peppercorn honey, grapefruit

Doughnut holes, persimmon jam

Cheese plate