

CAFÉ M E D I

CRUDO

OYSTER, HALF DOZEN

served with cucumber, lime,
chardonnay vinegar mignonette 18

AMERICAN RED SNAPPER CARPACCIO

spring onion, white soy,
espelette pepper 14

HAMACHI CRUDO

grapefruit, fennel, coriander 15

CUCUMBER TARTARE

avocado, thai basil 9

FLUKE CEVICHE,

serrano pepper, calabrian
chili 13

SEA

SAUTEED MASSACHUSETTES SEA SCALLOP

sweet corn pancetta, chervil 17

CHARRED PORTUGESE OCTOPUS

jalapeno pesto, baby fingerling,
hydro cress 15

BRANZINO

leek, castelvetrano olive, baby
tuscan kale 21

JUMBO GULF SHRIMP

soffrito, chorizo 17

GARDEN

BABY GOLDEN BEET

blood orange, pistachio,
greek feta 12

PEACH, BURRATA

speck, salted almonds 15

CAULIFLOWER,

yogurt, spring onion, aged
sherry vinegar 11

HEIRLOOM TOMATO

red watermelon, basil,
25 yr balsamic 13

ROASTED KING OYSTER MUSHROOM

white polenta, soft egg,
summer truffle 17

HYDRO BOSTON LETTUCE

fuji apple, hazelnut
vinaigrette, pumpkin seed 12

SPRING PEA, RISOTTO,

wild asparagus 16

LAND

CHICKEN "UNDER A BRICK"

shallot jus, broccolini 25

SLOW ROASTED RABBIT

romesco chantarelles,
fino sherry jus 22

SKIRT STEAK

heirloom peppers, baby
spinach, parsley 28

LAMB TARTAR

Hazelnut, bagna cauda 19