Fied à Terre

RISOTTO DI MARE

Shrimp, Mussels, Clams, Lobster, Calamari, Saffron, Peas, Squid Ink Vinaigrette

42

RED WINE BRAISED NIMAN RANCH SHORT RIB Crème Fraiche Potato Puree, Cipollini Onions, Tomato Salad

39

PRIME 14 oz. NY STRIPLOIN "AU POIVRE"

Pommes Dauphine, Morels, Asparagus, Brandy

45

BELL & EVANS ORGANIC HALF CHICKEN

Fava Beans, Green Rice, Sunny Side Up Egg, Truffled Au Jus

33

ALASKAN HALIBUT "SCAMPI"

Ratatouille, Zucchini, Zahtar-Olive Crostini, Grilled Shrimp

38

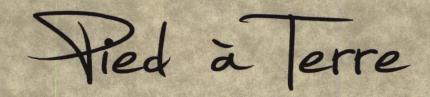
HORSERADISH CRUSTED SALMON

Saffron Mussel Broth, Broccolini, Confit Potato, Dill Pickled Cucumbers

34

6 COURSE CHEF'S TASTING MENU

Must be requested by the entire table



MIXED ORGANIC BABY LETTUCES

Hawaiian Heart of Palm, Marinated Tomatoes, Golden Beets, Parmesan Vinaigrette, Cheese Toast

14

LOBSTER & SPRING PEA TORTELLINI

Black Truffle Butter, Ricotta, Shoestring Potatoes

21

LOCAL HOG SNAPPER CEVICHE

Habanero, Cilantro, Sweet Potato, Avocado, Salted Pop Corn

17

RICOTTA GNOCCHI AL FORNO

Morels, Parmesan, Baby Artichokes

19

CRISPY VEAL SWEETBREADS

Mustard Creamed Fennel, Buttermilk Hoecake, Pea Puree, Mint

16

SELECTION OF CHEESE

Midnight Moon, Roaring 40's, La Tur, Petit Basque, Seasonal Accompaniments

15

LOCAL WAHOO TIRADITO

Avocado, Green Apple, Kimchee Vegetables, Ossetra Caviar

18

PARADISE FARMS ORGANIC HEIRLOOM TOMATO SALAD

Crispy Cheese Stuffed Calabaza Flower, Baby Arugula, Basil, Balsamic

17

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness - especially if you have certain medical conditions.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.