

# Pied 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

85

# Pied à Terre

## 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.