

DINNER MENU | PRIX FIXE, FIVE COURSE \$165PP

*choice of one appetizer, one salad, one pasta, one main course, one dessert

Served with bread basket & whipped butter

APPETIZERS

TUNA TARTARE | young coconut, mango, Florida Citrus, avocado GULF SHRIMP COCKTAIL | citrus poached, served with cocktail sauce CHARRED OCTOPUS | marinated feta, charred tomatoes, black olive dust SEARED SCALLOPS | humita purée, charred sweet corn, crispy chorizo

SALADS

ARUGULA & ENDIVE | heirloom tomatoes, black olives, dried figs, Parmigiano Reggiano
THE AEGEAN | peppers, tomatoes, Kalamata olives, red onion, parsley, Greek Feta, extra virgin olive oil
CUCUMBER & AVOCADO | celery, petit oregano, lemon, extra virgin olive oil

PASTA

BUCATINI CACIO E PEPE | black peppercorn, Pecorino Romano
WILD MUSHROOM RISOTTO | roasted mushrooms, pistachio gremolada
SHORT RIB PAPPARDELLE | braised Angus short rib, black truffle cream, Pecorino Romano
LOBSTER RAVIOLI | Maine Lobster, white truffle lobter bisque, calabrian chili oil

MAIN COURSE

WOOD ROASTED PRAWNS | garlic espelette vinaigrette, charred lemon ROASTED HERITAGE CHICKEN | heirloom potatoes, pearl onions, verde sauce BRANZINO A LA PLANCHA | green olive and white bean salad, lemon aïoli, sorrel BLACK ANGUS FILET MIGNON | spiced chimichurri +\$10pp for Prime, +\$20pp for Wagyu BLACK ANGUS RIB-EYE | Prime Dry Aged, spiced chimichurri +\$25pp

DESSERT

CHOCOLATE NEMESIS | flourless chocolate cake, red wine gel, sea salt caramel crunch

CLASSIC TIRAMISU | espresso, lady fingers, mascarpone mousse

BRULEED BANANAS | bruleed bananas, chocolate tart, toasted meringue

KEY LIME & GUAVA CHEESECAKE | guava swirl, graham crust, chantilly, key lime curd

MANGO TART | fresh Florida mangoes, coconut ganache, sweet tart shell