

TO START

Roasted marrow bone Toasted sourdough, shallot parsley salsa, caper berries	18
Crunchy Panko Breaded Asparagus Truffled cauliflower cheese gratin	20
Half Dozen East Coast Oysters Mignonette, horseradish cocktail sauce, fresh lemon	30
Grilled Ahi Tuna Nicoise Salad Quail egg, cherry tomato, olives, potato, haricots verts, anchovy	18
Lobster Mac 'N Cheese Local rock lobster, cheddar cheese crust	18
Jumbo Shrimp & Crayfish Cocktail Baby lettuce, avocado crema, Cruzan rum maryrose sauce	22
Baby Gem Heirloom quinoa, apple, pomegranate, citrus, roasted cashew nuts	18
Mozzarella & Charred Peach Arugula and basil salad, EV olive oil	18
Shrimp & Feta Salad Watermelon, cashews, pomegranate, watercress, lemon olive oil	20
Mosaic Cobb Salad Smoked chicken breast, blue cheese, bacon, avocado, quail egg, croutons	18

AL FORNO

Baked to perfection by our Chefs in our Oak Wood Fired Oven

FLATBREAD PIZZA

Half & Half Garlic butter & tomato ragu with basil	18
Classic Margarita Tomato & oregano ragu, buffalo mozzarella, cherry tomatoes, fresh basil	21
Piccante Chorizo sausage, roasted sweet red peppers, chili flakes	23
Pollo Parmesana Char-grilled chicken breast, arugula, parmesan shavings	23
Pork and Aji Amarillo Crispy pork belly, aji amarillo, coriander, sesame seeds	23
Caprino Baby spinach, creamy goat cheese, mozzarella, pine nuts	23

WOOD OVEN SPECIALTIES

Lasagna al Carne Layered pasta sheets, rich bolognese sauce, parmesan gratin	26
Chicken Breast Mattone Baby potatoes, cherry tomatoes, olives, garlic & rosemary	28
Eggplant Parmesan Baked eggplant, tomato ragu sauce, basil	24
Cedar Plank Baked Salmon Wilted greens, roasted tomato, garlic potato puree, guava bbq glaze	30
Garlic & Chili Shrimp Bruschetta Gulf shrimp, toasted ciabatta, garlic-chili butter	26



MAIN COURSES

10oz Dry Aged Angus Prime Striploin Steak	46
Parsnip fries, cauliflower puree, grilled king oyster mushroom, au jus	
8oz Angus Flat Iron Steak	34
Charred asparagus, roasted shallots, tomato pesto, arugula	
Roasted Kurobuta Pork Belly	32
Broccolini, mashed potato, garlic confit, sour apple, chili cashews, honey-soy glaze	
Bison Kimchi Burger	28
Sweet potato fries, jicama-red onion slaw, mizuna salad	
Blue Swimmer Crab Cakes	36
Baby leaves, grapefruit, coconut shavings, passion fruit dressing	
Pan Roasted Cobia Fillet	36
Shaved fennel salad, pea sprouts, romesco, almonds, pancetta, charred lemon	
Seafood California Cioppino	40
Lobster, clams, snapper, shrimp, saffron-tomato broth, garlic aioli	
Baked Rock Lobster Tail	MP
Crunchy beets, cucumber & citrus salad, watercress, pomegranate, chive oil	
Seafood Platter for Two	110
Rock lobster, oysters, shrimp, crab claws, langoustine, dips & sauces	

DESSERTS

Key Lime Pie	14
Graham crumble, meringue kisses	
Mini Doughnuts	14
Malted shake, caramelized banana ice cream, chocolate sauce	
Sticky Toffee Pudding	16
Caramel popcorn, popcorn ice cream	
New York Cheesecake	16
Blueberry Compote	
Dark Chocolate Passion Fruit Mousse Cake	18
Vanilla poached pear	
Selection of Ice Creams and Sorbets	12