

Starter

Roasted Vine Ripe Tomato Bisque, Honey Butter Croutons and Crispy Queso Fresco 9

Lightly roasted and blended Vine ripe tomatoes served with crisp honey flavored croutons and lightly breaded Latin cow cheese cubes

Salad of Mixed Greens, English Cucumber, Confit Tomato, Avocado and Hearts of Palm dressed in a Balsamic Vinaigrette 12

Variety of leaf lettuce on thin sliced English cucumber, slow cooked sweet plum tomato, Haas Avocado and Julienne Hearts of Palm dressed with balsamic vinaigrette

Poached Main Lobster Jicama Salad, Citrus Segments, Mango Emulsion 16

Segments of sweet main Lobster, julienne of Jicama, red bell pepper, orange and ruby red grapefruit marinated in light coconut ginger and dressed in a mango dijon mustard emulsion

Pan Roasted Florida Pink shrimp tostada, Avocado Mousseline, Oaxaca Cheese 14

Trio of seared chili marinated Key West Pink Shrimps on a taro root chip with a mousse of Haas avocado, charred tomato salsa and sliced Oaxaca cheese

Trio Ceviche of Tuna, Conch and Yellowtail Snapper 15

Fresh Ahi Tuna marinated in Cucumber water and dressed with a Yuzu citrus vinaigrette, Caribbean Conch and local Yellow Tail snapper marinated in lime and served with bell pepper, cucumber and Jalapeno

Slow Roasted Winter Vegetable Salad 12

Salad of warm slow roasted butternut squash, baby red and golden beets, boniato potato, pearl onions and arugula dressed with grain mustard and shallots vinaigrette

Pan Seared Scallops, Potato Gnocchi and Exotic mushroom Ragout 16

Pan seared Scallops serve with mini homemade potato dumplings, baby spinach, cherry tomato and mixed exotic mushrooms in a light chicken jus

*** Consuming raw or undercooked foods may increase your risk of food borne illness ***

For your convenience an 18% gratuity is included on all checks

Entrée

Florida Lobster and Butternut Squash Risotto 35

Creamy butternut squash risotto accompanied by a poached Florida lobster tail, shaved Manchego cheese and cilantro pesto

Alma Seafood Stew, Baby Vegetable and Aromatic Rice 37

Variation of Florida lobster, shrimp, scallops and grouper simmered in lemongrass coconut milk sauce, Caribbean spiced Basmati rice

Pan Seared Scallops, Potato Gnocchi and Exotic mushroom Ragout 28

Pan seared Scallops serve with mini homemade potato dumplings, baby spinach, cherry tomato and mixed exotic mushrooms in a light chicken jus

Sea Bass, Eggplant and Tomato Napoleon, Caper Relish 35

Pan seared Chilean sea bass on layers of thin sliced eggplant, tomato basil concasse, accented by caper relish with Jerez vinegar and winter truffle eggplant caviar

Ahi Tuna Steak, Creamy Mashed Boniato, Garbanzo Beans Tomato Sauce 28

Pan seared Ahi tuna, mashed white sweet potato and garbanzo bean tomato sauce

Grilled Beef Filet, Spinach Spaetzle , Crisp Sweet Plantains and Agridulce 41

Ten ounces of grilled beef tenderloin, mini spinach dumplings, crisp sweet plantain
Serve with a sweet and sour tamarind veal jus

Wagyu Churrasco Steak, Crisp Yucca Fries and Heart of Palm Chimichurri 42

Pan seared ten ounce Wagyu skirt steak served with a stack of crisp Yucca fries and a hearts of palm Chimichurri

Herb Roasted Farm Chicken, Exotic Mushroom, Polenta and Natural Jus 24

Crisp half chicken baked in aromatic herbs and butter, creamy exotic mushroom galette with haricot verts and natural chicken jus

Slow Braised Curried Lamb Shank, Mashed Boniato, Baby Rainbow Carrots 28

Twelve hour slow braised baby lamb shank, simmered in a West Indian spiced beer broth top white sweet potato mash

SIDES 7

Seasonal Mixed Vegetables

Sautéed Mushrooms

Aromatic Rice

Spinach Spaetzle

Yucca Fries

Boniato Mash Potato

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