\$75 THREE COURSE TASTING MENU

January 2025

Florida Pink Spotted Shrimp

rutabaga, marjoram, shallot

or

Great Meadow Farm Salad

tomato, burrata, herbs

or

Sardinian Fregola Pasta

lamb, local mushroom, burrata, pine nut (can be made vegetarian upon request)

Chicken

aligot potato, mushroom, braised greens

or

Kanpachi

charred red cabbage, orange, ginger, macadamia

or

Ribeye

aligot potato, mushroom, braised greens

or

Roasted Mushroom

smoked tomato lentils, onion, lime, mint

Hawaiian Vanilla

sour cherry, biscuit, caramel

or

Chocolate sour cherry, mint, cheesecake

All food and beverages are subject to 22% gratuity & 6.625% sales tax. A 3% fee will be applied to all credit card transactions. Payments made by ACH/Bank Account will have this fee waived.

chef scott anderson & crew