



First Course

TEMPURA SHRIMP

Garlic Orange Blossom Honey, Mesquite Smoked Grape Tomatoes,
Loxahatchee Sweet Corn Purée

BABY ROCKET SALAD

Oven Dried Florida Heirloom Tomatoes, Vine Picked French Beans,
Roquefort Blue Cheese Vinaigrette

STEAK TARTARE

Soft Egg, Grilled Bread, Parmesan Reggiano, Mature Balsamico

Main Course

NATURAL FREE RANGE CHICKEN

Toasted Pancetta, Fingerling Potatoes,
Garlic Tossed Spinach and Pan Jus

MARKET FISH

Heirloom Tomato Water, Escarole, Niçoise Olives,
Brandy Soaked Raisins and First Press Olive Oil

SURF AND TURF

Petite Filet Mignon and Lemon Scented Prawns,
Crispy Spring Asparagus, Shallot Potato Purée and Garlic Butter

Dessert

NEW YORK CHEESECAKE

Strawberry Sauce

HOUSEMADE CHOCOLATE CHIP COOKIES

KEY LIME PIE

Blackberry Compote, Whipped Cream

Featured Wines

ETUDE PINOT NOIR ROSÉ, CARNEROS, CALIFORNIA, 2010 \$11.00
MITOLO "JESTER" SHIRAZ, MCLAREN VALE, AUSTRALIA, 2007 \$12.00

\$45.00 per person

Plus Service Charge and State Sales Tax

Cannot be combined with any other offer, discount or promotion