

Raw Bar

***Huitres Du Jour 1/2 Dozen 27/ Dozen 45**

daily selection of chilled oysters on the half shell

***Marky's Russian Ostrera Caviar 1oz 130**

minced organic hen egg | house made crème fresh | shallots |
homemade mini crepe

Shrimp "Cocktail" 22

roasted tomatillo horseradish "cocktail" sauce | sriracha pearls

Seafood Tower 2ppl 90 / 5ppl 140

shrimp cocktail | king crab legs | chef's oyster selection |
mignonette | key lime mustard | cocktail sauce

Soup & Salads

French Onion Soup 15

three onion blend | sweet brandy | gruyere mozzarella blend |
toasted butter brioche bread cubes

Seasons Harvest Salad 14

mixed baby heirloom greens | sliced local mango | dragon fruit |
tête de moine | candied cracked hazelnut | ice wine dragon fruit vinaigrette

Locally Grown Picked Butter Lettuce 17

shaved costa rican fresh hearts of palm |
candied cracked italian pistachio | pistachio green goddess dressing

Deca & Otto Columbian Water Buffalo Burrata 26

seasonal varietal of local heirloom tomatoes | baby hydro greens |
toasted spanish marcona almond | spiced red chili salt
hickory smoked beet jam | marcona almond | minus 8 vinaigrette

Jamon Iberico Pata Negra 30

compressed seasonal summer melon |
rogue creamery smokey blue | red globe grapes | saba reale vinegar

Appetizers

Charred Sous Vide Spanish Octopus 24

gigante beans | castelvetrano olives | spanish chorizo | thai basil aioli

Crispy Maple Leaf Duck Leg Confit 24

poached sweet cherry gastrique | espresso carrot puree |
puffed wheat berries

Seared Hudson Valley Foie Gras 28

chef's seasonal inspired creations

Escargot Voulevant 22

lemon grass | garlic | herbs | butter | dressed frisée

***Yellowfin Tuna Tartare 21**

avocado mash | jalapeño | young cilantro | cracked pistacio

***Local Cobia Crudo 22**

shaved hearts of palm | avocado silk | finger lime |
fresh wasabi | summer watermelon | smoked soy | yuzu

Entrees

Grilled 8oz Prime Filet of Beef 80

whipped bone marrow mash potatoes | roasted asparagus
cippolini onion jam | pickled mustard seed | sauce bordelaise

Snake River Wagyu Strip Steak 115

fermented black garlic bone marrow butter |
tempura maitake mushroom | spiced white miso mustard

14 oz Prime Rib Eye Steak 65

chargrilled ribeye of beef | fresh horseradish caper butter |
crisp yukon strings | house made yellow ketchup

Keez Beez Dijon Grilled 14oz Veal Chop 65

vidalia onion soubise | wild washington state morel mushroom |
crisp tempura cippolini onion rings | demi glas

Cage Free Maple Leaf Duck Breast 48

summer fava bean thai basil puree | roasted white asparagus |
grilled georgia seasonal peaches | sauté ancient grains |
minus 8 gastrique

Herb Roasted Rack of Lamb 65

parmesan yukon potato gratin | king trumpet mushrooms |
chinese broccoli | madeira demi glas

Thyme Roasted Free Range Chicken 40

creamed heirloom corn | smoked cheddar broccoli puree |
fondant potato | pancetta crisp | thyme jus

Florida Lobster Curry 48

local keys 7oz lobster tail | thai coconut curry sauce |
sweet purple rice | braised baby bok choy

Local Catch du Jour 44

roasted fingerling potato | haricot verts |
browned butter | lemon | parsley

Pan Seared New England Diver Scallops 42

sweet summer corn | wild chanterelle mushroom |
crispy marble potato | corn reduction | huitlacoche foam

Pan Seared Chilean Sea Bass 55

braised oxtails | brown butter casava cake |
pickled green papaya slaw
cracked macadamia nuts | key lime beurr blanc

Roasted Summer Vegetable Tartlet 38

seasonal vegetables | australian goat cheese | toasted quinoas |
wild chantarel mushroom | sweet local corn | ninja radish



Wines by the Glass

Sparkling		
Mionetto, Prosecco, Italy		\$15/58
Francois Montand, Brut, France		\$15/55
Francois Montand, Rose, France		\$16/60
Moet & Chandon, Brut, France		\$24/95
White Wine		
Santa Margherita, Pinot Grigio, Italy		\$15/60
Stags Leap, Chardonnay, California		\$16/62
Prisoner, Chardonnay, California		\$22/92
Honig, Sauvignon Blanc, California		\$16/62
Le Petit Silex, Sancerre, France		\$16/62
Red Wine		
Legende Medoc, Bordeaux, France		\$17/68
Chateau Buena Vista, Cabernet, Napa Valley		\$25/110
Noble Vines, Cabernet, California		\$16/62
Willamette Valley, Pinot Noir, Oregon		\$17/68
Biutiful, Malbec, Argentina		\$15/60
Rosé		
Le Grand Noir, Provence, France		\$14/55

Specialty Cocktails

VODKA

French Mule 15

ketel one vodka, gosling's ginger beer, lime juice, bitter truth blossom bitters

Hard Lemonade 15

tito's handmade vodka, lemon liqueur, sour mix, agave nectar, fresh lemon

GIN

Cucumber Martini 16

tanqueray gin, lime, muddled cucumbers, splash of sour mix, simple syrup, cucumber garnish

The Gentleman 18

tanqueray ten, grapefruit juice, rosemary syrup, sprig of rosemary

Hibiscus on the Bay 16

islamorada distilling hibiscus gin, fresh citrus juice, agave nectar, soda water

TEQUILA

Spicy Sunset 20

don julio añejo, orange liqueur, lime juice, simple syrup, chipotle chili

Pierre's Pamplermousse 18

don julio blanco, grapefruit juice, splash of soda, squeeze of lime

RUM

Pierre's Punch 16

parrot bay coconut rum, spiced rum, tropical juices

Caipimorada 16

islamorada distilling barrel aged rum, raw sugar, fresh lime

New Old Fashioned 18

havana club añejo, simple syrup, orange, cherry, bitters, splash of soda

BUBBLES

French Kiss 16

chandon brut, sparkling, mint, lemon, raspberries, splash of chambord

Intimate Selections by the Bottle

Sparkling

76b	Moet & Chandon, Vintage Brut, Reims 2012	\$150
52	Veuve Clicquot Ponsardin, "Yellow Label", Reims	\$140
65	Ruinart, Blanc de Blancs, Brut	\$195
62	Veuve Clicquot, Brut Rose, Reims	\$215
51	Bollinger, James Bond Limited Release, Brut 2009	\$599

White Wine

104	Cakebread, Chardonnay, Napa Valley 2019	\$120
107	Flowers, Sonoma Coast 2018	\$130
118	Far Niente, Chardonnay, Napa Valley 2018	\$180
260	Cloudy Bay, Sauvignon Blanc, New Zealand	\$85
310	Chablis Domaine du Colombier, France 2018	\$65
321	Pouilly Fuisse, Louis Jadot, France 2019	\$77
352	Sancerre, Les Boursicottes, France 2019	\$75
386	Brotte, Barville, Chateauneuf Du Pape, France 2019	\$92
400	Antinori, "Bramito della Sala", Chardonnay, Italy 2019	\$99
440	Dr. Loosen, Riesling, Germany 2019	\$55

Rosé

471	Minuty 281, Cotes De Provence, France 2017	\$92
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Red Wine

500	Resonance, Pinot Noir, Oregon 2018	\$105
516	Bank Note, Sonoma Coast 2017	\$65
551	Robert Foley, Merlot, Napa Valley 2015	\$152
635	Quilt by Joe Wagner (Caymus), Cab, Napa Valley 2018	\$95
631	Stags Leap Cellars, "Artemis", Cab, Napa Valley 2018	\$165
641	Duckhorn, Napa Valley 2012	\$175
652	Dominus, Napa Valley 2015	\$902
663	Far Niente, Cabernet, Napa Valley 2018	\$329
658	Joseph Phelps, Insignia, Napa Valley 2017	\$699
725	The Prisoner, Red Blend, Napa Valley 2019	\$115
871	El Malbec, Ricardo Santos, Argentina 2016	\$72
913	Pommard, 1er Cru, Domaine, France 2017	\$329
1045	Le Petit Haut Lafitte, Pessac-Leognan, France 2015	\$120
1049	Echo De Lynch Bages, Bourdeaux, France 2016	\$185
1101	Gigondas 'La Gille', France 2018	\$98
1107	Chateauneuf-Du-Pape, Domaine Barville, France 2018	\$105
1201	Gaja Sito Moresco, Nebiok/Merlot/Cabernet Italy 2017	\$139

Dessert Wine

1500	Aldelsheim, Pinot Noir, Willamette Valley 2010	\$85
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