

From Our Local Farmers

Urban Farms Florida Greens
Cucumbers | Pepitas
Cranberries | Spiced Walnuts
Aged Balsamic Vinegar | Meyer Lemon Oil

Heirloom Tomato & Stone Fruit Salad
Roasted Goat Cheese
Pickled Bermuda Red Onions
Crispy Prosciutto | Pear Vinegar Glaze

✓ Kale~Romaine Caesar Salad
White Anchovy
Pumpnickel Melba Toast

Housemade Ricotta Cheese
Seasonal Fruit | White Balsamic Orange
Vinaigrette | Sorghum Popcorn

Beginnings

Autumn Seafood Chowder
Butternut Squash | Sweet Potato | Coconut

Manifest Salmon & Tuna
Manifest Limoncello Infused | Datil Pepper Harissa

Grilled Prawns
Garlic Croutons | Olive Oil | Lemon Juice

Mezcal Pickled Shrimp
Del Maguey Vida Mezcal | Escabeche Vegetables

Cedar Plank Pork Belly
Chai Syrup | Congaree & Penn Purple Polenta
Winter Park Dairy Chipotle Cheddar

Grilled Octopus
Tear Drop Peppers | Spanish Olive Oil

Duck Breast Rilette
Foie Gras | Grilled Stone Fruit
Apple-Champagne Gastrique

Chef's Signature Seafood Tower
Chef's Decadent Selection of:
Chilled Lobster Tail | Steamed Mussels | Garlic Clams
Seasonal Oysters | House Made Fish Dip | House Cured
Smoked Salmon | Datil Pepper Harissa

Domestic Aged

Winter Park Dairy: Blue Sunshine, Chipotle Cheddar
Cypress Point Creamery: Magnolia Gouda, Loblolly
Tomme | Bee Friends Honeycomb | Cabernet-Fig Jam
Fresh Stone Fruit
Choice of 3-16 | Choice of 4-19

Preserved

Serrano Ham | Sopressata | Chorizo
Olives | House Pickled Vegetables | Purple Mustard
Spiced Almonds | Apricot-Cipollini Bacon Jam

21

Chef's Favorites

Plantation Farms' Pheasant
Buttermilk Sage Biscuit & Vegetable Pot Pie
Thyme-Port Jus

Berkshire French Cut Pork Chop
Black-Eyed Pea Cassoulet Tamal
Vanilla-Apple Cider Brine

Bone-In Filet Mignon
Brûléed Foie Gras | Potato Pave
Bourguignonne Sauce

Veal T-Bone
Wild Mushroom Duxelle | Celeriac-Bacon Mash Gratin
Blackberry Brandy Demi

Domestic Rack of Lamb
Wild Mushroom-Leek Spoonbread
Pomegranate-Cranberry Gastrique

Tagine ✓
Seasonal Root Vegetables | Pumpkin Seeds
Garbanzo Beans | Wild Mushrooms
Cumin-Ginger Flatbread



From our Waters

Butter Poached Lobster

House Made Crepe | Sherry Brandy Crème
Tarragon | Meyer Lemon | Caviar

Faroe Islands Salmon

Shaved Root Vegetables | Ginger Quinoa
Avocado | Peach Infused Oil

Diver Scallops

Black Beluga Lentils | Crispy Brussels Sprouts
Garnish Du Jour

Mariscada

Fish Consommé | Local Shrimp | Lobster
Wonton Florida Sweet Peppers & Onions
Fennel | Beets | Potatoes

Alaskan Wild Halibut

Housemade Ricotta-Beet Ravioli
Truffle-Citrus Galliano Beurre-Blanc

Cedar Key Middle Neck Clams

Urban Farms Red Mizuna | Chorizo
Pappardelle Zucchini | Fresh Lemon Juice

Seared Red Snapper

Creamy Farro | Roasted Curry Cauliflower
Chive Infused Oil

Charred Crab & Corvina Fondue

Swiss Chard | Beet Chips

The Adventurous Palate

Please allow our chefs to take you on an artistic culinary journey with a custom designed five course menu.

Sommelier selected wine flights available for a complete Food & Wine Immersion.

Entire Party required to order for the full experience
Available Sunday-Thursday

5-Course With Wine
120

Enhancements

Mousseline of Yukon Gold Potato

Grilled Jumbo Asparagus

Crispy Brussels Sprouts

Smoked Gouda Mac-and-Cheese

Wild Mushroom Fricassee

Herb Roasted Potatoes

We are delighted to offer you additional chef-inspired creations to enhance your dining experience
Our Chefs will accommodate vegetarian, vegan, gluten free and most special dietary needs

✓ Vegetarian options or can be prepared vegetarian

Executive Chef
Aaron Chavarria

Director of Food & Beverage
Stephen Wittman

