

From Our Local Farmers

✓ Urban Farms Florida Greens
Arugula | Baby Spinach
Fresh Strawberries | Honey Roasted
Spiced Pecans | Basil-Balsamic Vinaigrette

✓ Florida Heirloom Tomato Salad
Pickled Bermuda Red Onions
Urban Farms Mizuna | Avocado
Cumin-Chive Dressing

✓ Azurea Caesar Salad
Artisan Romaine | Frico Cheese
Mini Brioche Croutons

✓ Duo of Roasted Florida Beets
Blood Orange Segments | Urban Farms
Mizuna | Cypress Point Creamery Feta
Cheese | White Balsamic Glaze

Beginnings

Sweet Corn Bisque
Piquillo Pepper Relish

Seasonal Soup of the Day
Chef's Seasonal Selection

Smoked Lobster & Shrimp Cocktail Duo
Cold Smoked Lobster & Shrimp | Compressed
Watermelon | Saffron-Lemon Aioli
Peppered Bourbon Cocktail Sauce

Berkshire Pork Belly
Braised Urban Farms Kale | Tasso Ham
Carrot-Ginger Puree | Gyo Micro Greens

Crab Cake Francese
Lemon Chardonnay Sauce
Paddlefish Caviar Remoulade
Seasonal Micro Greens

Sesame Crusted Ahi Tuna*
Datil Pepper Piri Piri Sauce

Grilled Colossal Prawns
Fava Bean Spring Succotash

Grilled Octopus
Blistered Green Peas | Cherry Tomatoes
Fresh Corn | Blood Orange Infused Oil

Domestic Aged
Sweet Grass Dairy Farm: Asher Blue, Green Hill
Thomasville Tomme, Griffin
Bee Friends Honeycomb | Cherry Port Jam
Marcona Almonds | Seasonal Berries
Choice of 3 | Choice of 4

Preserved
Spanish Chorizo | Prosciutto | Mortadella
Capicola | House Pickled Vegetables | Olives
Whole Grain Duke's Brown Ale Beer Mustard
Charred Onion Sherry Jam

From the Grill

Colorado Lamb T-Bone*
Southern Peach Marmalade
Garnish of the Day

Kurobuta Pork Tenderloin*
Florida Kumquat Jam | Black Garlic Plum Sauce
Garnish of the Day

Bone-In Filet Mignon*
Port Wine Demi Glace
Garnish of the Day

Cast Iron Bone-In Ribeye*
Peppercorn Au Poivre
Garnish of the Day



From the Sea

Coriander Dusted Hawaiian Sea Bass
Mousseline of Yukon Gold Potatoes
Mango-Lobster Gastrique

Fennel Pollen Diver Scallops
Asparagus | English Green Peas
Lemon Risotto | Chive Infused Oil

Faroe Island's Salmon*
Congaree & Penn Rice Middlins
Romesco Sauce

Pan Seared Red Snapper
Meyer Lemon Foam | Lemongrass Quinoa
Wild Mushroom & Butter Confit

Chef's Favorites

Herb Crusted Joyce Farm's Chicken
Braised Kale | Tasso Ham
Tarragon Sherry Butter

✓ Urban Farms Kale Pasta
Urban Farms Braised Kale | Quinoa & Lentils
Rice Noodles | Shaved Asparagus
Crispy Chick Peas | Basil & Chive Oil

✓ Roasted Vegetable Risotto
Asparagus | Florida Beets
Sweet Bell Peppers & Onions
Wild Mushrooms | Baby Carrots

The Adventurous Palate

Please allow our chefs to take you on an artistic culinary journey with a custom designed five course menu.
24-hour notice is requested.

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

Enhancements

Mousseline of Yukon Gold Potato
Grilled Meyer Lemon Zested Asparagus
Fava Bean Spring Succotash

Smoked Gouda Garganelli Mac and Cheese
Marsala Mushroom Fricassee
Herb Roasted Spring 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness

✓ Vegetarian options or can be prepared vegetarian

Director of Food & Beverage

Stephen Wittman II

