

From Our Local Farmers

✓ **Autumn Vegetable Salad**
 Roasted Root Vegetables
 Urban Farms Arugula | Cranberry | Pistachio
 Cranberry Vinaigrette
 12

✓ **Florida Kale & Cranberry Salad**
 Shaved Pear | Spiced Pecans
 Cypress Point Creamery Feta
 Balsamic Vinaigrette
 12

✓ **Azurea Caesar Salad**
 Artisan Romaine | Heirloom Cherry Tomato
 Kalamata Olives | Brioche Croutons
 Shaved Parmesan | Anchovy
 11

✓ **Roasted Florida Beets**
 Candied Walnuts | Urban Farms Mizuna
 Cypress Point Creamery Chevre | Aged
 Modena | Champagne Vinaigrette
 12

Beginnings

Celeriac Bisque
 Roasted Butternut Squash
 Basil Parmesan Tuille
 8

Pan Seared Florida Crab Cake
 Low Country Collard Greens
 Blistered Heirloom Tomato
 Sweet Corn Remoulade | Pancetta Crisp
 17

Seasonal Soup of the Day
 Chef's Seasonal Selection
 8

Ahi Tuna Sashimi*
 Avocado | Soy Truffle Ponzu | Smoked Salt
 16

Hudson Valley Foie Gras
 Himalayan Salt Crusted | Spiced Citrus Puree
 Caramelized Pear & Vanilla Chutney
 20

Grilled Octopus
 Heirloom Tomato | Confit Potatoes
 Mint Coulis | Tangerine Vinaigrette
 16

Berkshire Pork Belly
 Roasted Apple & Fennel Puree
 House Mustard | Blackberry Compote
 15

Domestic Aged
 Sweet Grass Dairy Farm: Asher Blue, Green Hill
 Cypress Point: Magnolia Gouda, Loblolly Tomme
 Bee Friends Honeycomb | Cherry Port Jam
 Marcona Almonds | Seasonal Berries
 Choice of 3-18 | Choice of 4-21

Preserved
 Spanish Chorizo | Prosciutto | Mortadella
 Capicola | House Pickled Vegetables
 Whole Grain Duke's Brown Ale Beer Mustard
 Charred Onion Sherry Jam
 22

From the Grill

Colorado Lamb Loin*
 Herb Gremolata | Lamb Jus
 Accompaniment of the Day
 40

Mahi-Mahi
 Tomato Sofrito
 Accompaniment of the Day
 34

Telicherry Crusted Prime Filet Mignon*
 Cabernet Reduction
 Accompaniment of the Day
 50

Cast Iron Bone-In Ribeye*
 Cipollini Onion & Pancetta Marmalade | Madeira Jus
 Accompaniment of the Day
 48



From the Sea

Coriander Dusted Hawaiian Sea Bass
Mousseline of Yukon Gold Potatoes
Mango-Lobster Gastrique
40

Faroe Islands Salmon*

Beluga Lentil & Zucchini Tian
Pomegranate & Roasted Fennel Relish
38

Local Catch Trio

Bronzed | Coriander Dusted | Beignet Battered
Buerre Blanc | Fruit Salpicon
Smoked Tomato Remoulade
Mousseline of Yukon Gold Potatoes
36

Chef's Favorites

Hudson Valley Duck Duo
Pan Seared Duck Breast | Duck Sausage
Wild Mushroom Bread Pudding
Brussels Sprouts | Lardons | Duck Demi
36

✓ Zucchini Puttanesca
Spiraled Zucchini

Olives & Capers | House Marinara
28

✓ Roasted Cauliflower Steak

Red Pepper Polenta Cake | Melted Tomatoes
Wild Mushrooms | Vegetable Broth
30

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

95

130

Enhancements

Mousseline of Yukon Gold Potato
Grilled Meyer Lemon Zested Asparagus
Sauteed Kale and Spinach

Smoked Gouda Garganelli Mac and Cheese
Marsala Mushroom Fricassee
Sea Salt Crusted Baked Potato

7

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

Executive Chef

Zachary Drawdy

