

START

OYSTERS

Lemon-Meyer & Ginger Mignonette, Cocktail Sauce

OCTOPUS ESCABECHE

Stewed Vidalia Onions, White Beans, Pan con Tomato

SWISS PORK CROQUETTES

Honey Mustard Grain Aioli

CRAB TURNOVER

Spicy Sundried Tomato Aioli, Chayote Pickle

SHORT RIB SLIDERS

Shallot Crunch, Smoked Guava Ketchup, Fresh Cheese, Brioche Bun

STUFFED BABY CRIMINI MUSHROOMS

Boursin Cream, Gremolata Dust, Mint Aioli, Herbs

TROPICAL MAHI CEVICHE

Leche de Tigre, Blood Orange, Cantalupe, Red Onions
Cilantro, Recao

FROM THE GARDEN

BABA GHANOUSH QUINOA

Pine Nuts, Avocado, Roasted Beets, Harissa Oil, Lavash Chips

POMEGRANATE PUMPKIN BURRATA

Local Roasted Pumpkin, Burrata, Micro Greens, Tomato Confit, Pine Nuts, Citric Pesto, Molasses Pomegranate Balsamic

FIELD GREENS

Local Heirlooms Tomatoes, Cucumber, Avocado, Frisée, Feta Foam, Passion Fruit Recao Vinaigrette

31

TUNA CRUDO

Roasted Lemon Aioli, Nabos, Harissa, Pomegranate, Chives, Togarashi Tapioca Crisps

26

BEEF CARPACCIO

In 9yrs Aged Balsamic, Pink Peppercorn, Reggiano, Arugula Salad, Rosemary Ciabatta Toast

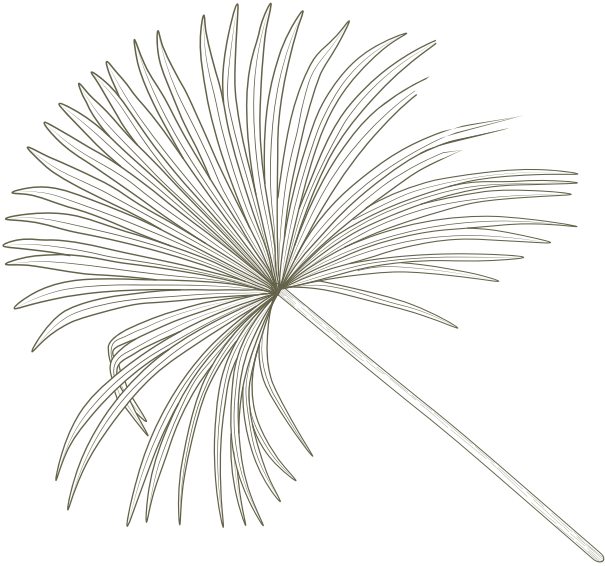
16

26

23

24

25



28

32

FLAMED

26

SUCKLING ROASTED PIG

Exotic Mushrooms Fideua, Black-Garlic Aioli

47

28

ADOBO SUMAC WHOLE YELLOWTAIL SNAPPER

Fennel Papaya Dill Arugula Salad, Grapefruit Vinaigrette, Plantain Tostones

58

23

HALF ROASTED CHICKEN

Almond Jasmine Rice, Curry Cream, Sundried Tomato Relish

36

SEA

COD LOIN	41
<i>Local Escabeche Roots, Tomato Broth, Recao Oil</i>	
PISTACHIO CRUSTED HALIBUT	45
<i>Lentils Stew, Spiced Roasted Pumpkin</i>	
NATIVE LOBSTER	MP
<i>Brown Butter Hollandaise, Lemon</i>	
SEA SCALLOPS	49
<i>Seared, Sweet Yellow Corn Arborio, Pancetta</i>	
SEAFOOD PAELLA	52
<i>Lobster Tail, Shrimps, Squid Rings, Green Mussels, Sweet Peas Drops, Piquillo, Egg White Aioli</i>	

EARTH

8oz GRILLED CHURRASCO	42
<i>Cilantro Parsley Chimi, Pickle Onions</i>	
8oz PRIME BEEF FILET	61
<i>Port Wine Reduction</i>	
NEW ZEALAND RACK OF LAMB	68
<i>Herb Crusted, Za’atar, Goat Cheese Cream</i>	
20oz COWGIRL	96
<i>Pink & Green Peppercorns, Ligonberries Thyme Butter</i>	

SIDE NOTES

RICE & BEANS	8
PLANTAIN TOSTONES	8
ZAHTAR ONION RINGS	9
HOMESTYLE BUTTER MASHED POTATO	12
GRILLED VEGETABLES	14
PARMESAN RISOTTO	18

PASTA

ROCK SHRIMP SCAMPI	39
<i>Bucatini in Lemon Beurre Blanc, Cherry Tomatoes, Citrus Panko</i>	
EL FUGI A LA BIANCA	29
<i>Wild Mushrooms, Bianca Sauce, Sourdough Crostini</i>	
PAPPARDELLE BOLOGNESE	34
<i>Spicy Calabrese Sausage in Creamy Sauce, Thyme Crumbs</i>	
CHICKEN PARMIGIANA A LA VODKA	33
<i>Cutles Breaded Chicken, Bucatini a la Vodka Sauce, Mozzarella Di Bufala</i>	



KIDS MENU

MAC & CHEESE	12
CHICKEN TENDERS	14
CHICKEN BREAST	17
WAGYU BURGER	16
CHURRASCO	22
SALMON	21