



GRILLED MAHI MAHI

Key Lime beurre blanc, roasted artichokes



KING CRAB & AVOCADO SALAD

Citrus vinaigrette and fresno chiles



ROASTED SALMON

Fingerlings, edamame, mustard aioli



ROASTED CHICKEN DUO

Crispy thigh and breast, calabaza puree, roast of apple, turnip & radish, hazelnut vinaigrette



FILET PAILLARD

Grilled paillard with chimichurri



HOMEMADE PIZZA MARGERITA

3 day fermented dough, fresh mozzarella



**SPINACH AND GOAT CHEESE
QUICHE**



**FARMER CHEESE AND POTATO
PIEROGI**



CHILLED LOBSTER TO SHARE



SMALL CHARCUTERIE BOARD



ROASTED BROCOLLI

Bagna cauda, pecorino



LIEGE WAFFLES

Sourdough & pearl sugar waffle, berries, whipped cream



TUNA POKE

Sweet onion, sweet soy and chili dressing



SMASHBURGERS

You name it, we can make it



ROASTED SNAPPER

Endive and citrus



CHICKEN BREAST

Winter squash puree, hari co verts, gremolata, citrus



BERRY TORTE



THAI GRILLED SHRIMP

Green papaya, crispy shallots, herbs, cucumber



LEMONGRASS CRUSTED TRIPLE TAIL

Coconut curry, mushroom, potato, herbs, chiles, homemade shrimp cracker



BUCATINI LIMONE

lemon glaze, crispy breadcrumbs and garlic chips



ROASTED LANE SNAPPER

Salsify, black olive crumble, crazy water



POT ROAST WITH FOIE

Pot roast with roasted foie, pomme puree, au jus



RED GROUPE

Roasted fennel, celery root, heart of palm, saffron foam



FRESH PIES

Pumpkin chiffon, sweet potato, egg custard, apple crumble, pear and almond, maple bourbon nut



BLACKENED SHRIMP

Cajun inspired, fines herbes



GLAZED SHORT RIB

Herb puree, fingerling potato, pickled shallot, fava beans



SEARED GULF SNAPPER

Pomme fondant, sweet corn emulsion, leeks



ROAST PORK BELLY

Crispy chicharon, sofrito, roasted peach, yucca tots



ENDIVE SALAD

Endive, raddichio, apple, pickled cherries



FILET MIGNON

Braised oxtail, potato cloud, truffle jus



CUBAN BOWL

Seasoned rice, smoky white beans, grilled chicken, plantain, queso fresco, avocado



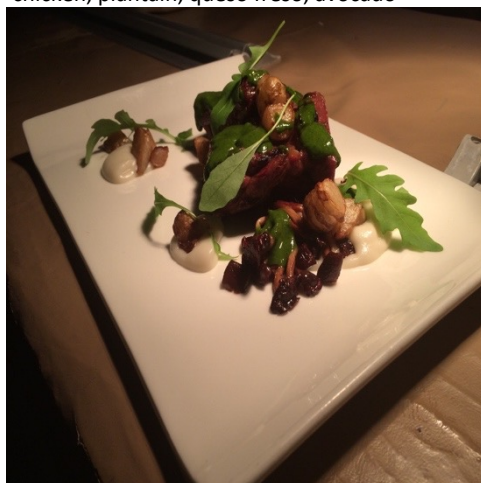
RISOTTO BIANCO CON TARTUFO

Fresh winter white truffle, risotto bianco



FLAPJACKS

Flapjacks at the montana ranch, local maple syrup, honey butter



SMOKED SHORT RIB

Sunchoke, mushroom, local greens



HAMACHI CRUDO

Shallot, olive, chili



ORANGE CHICKEN



TAMARIND GLAZED GROUPE
Coconut nage, fall vegetables



ROASTED HERITAGE PORK CHOP
Inspired by ajiaco, the Cuban national dish.



CHICKEN TACOS
Adobo chicken, queso blanco, avocado, pickled onion



FRENCH TOAST STICKS
Classic breakfast



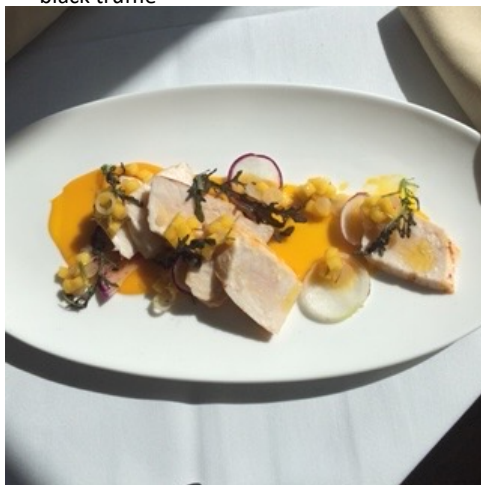
ROASTED SCALLOPS
Apple, black garlic, trumpet mushroom, black truffle



CANDIED SQUASH TORTELINNI
Sage and brown butter



CHICKEN PAILLARD
Mango, squash, pickled onion, avocado



SWORDFISH
Radish, pickles, roasted papaya



SAVORY BREAKFAST
Poached eggs, spinach crême, pomme rosti, stone fruit and basil salad



CACCUCIO MODERNA

Modern Italian fish stew, tomato broth, various pieces of seafood



COBB SALAD BAR



ROASTED MAITAKES

Right before plating



CHICKEN SALAD

Roasted chicken, blanched celery, shallot, radish



GROUPE WITH "CHOWDER"

Clam, potato cream, bacon, toasted bread.



BOAT SNACKS

Smoked fish dip on cracker, olive tapenade on baguette, hummus and veggies



OLIVE OIL CAKE

Whipped mascarpone, citrus



PORK LO MEIN

Cabbage, onion, bok choy



HOMEMADE DONUTS

Tasty kinda like krispy creme



BEEF TENDERLOIN
Roasted leek, potato cloud, oxtail



ROASTED CARROT SALAD
Candied orange, chili glaze, herbs



ROASTED MUSHROOMS
Sherry glaze, mojo verde



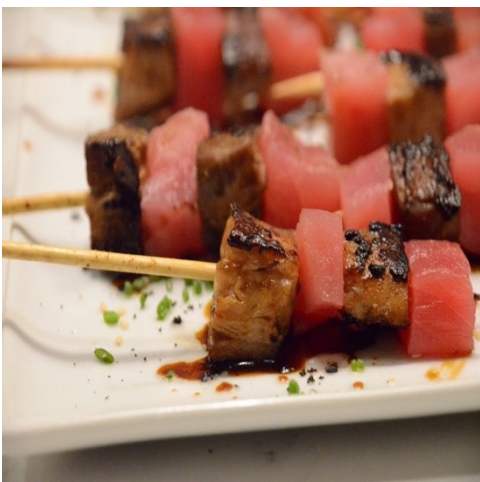
SHRIMP AND GRITS
Andouille pan sauce, poached egg



NEW YORK STRIP
Onion petals, bourbon jus, salt potatoes



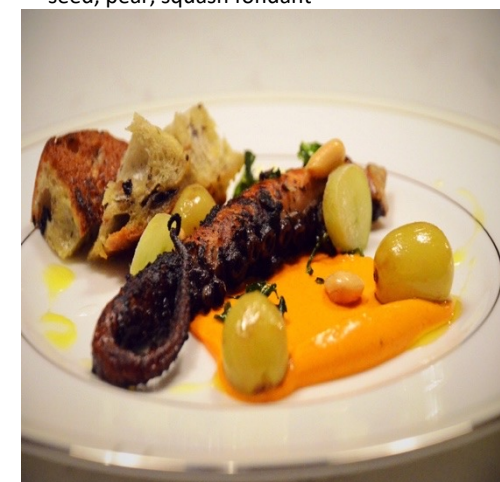
CRISPY PORCLETTE
Pork confit, cirpsy skin, pickled mustard seed, pear, squash fondant



PORK BELLY AND AHI TUNA
Tellow fin tuna, braised pork belly



TURTLE CHEESECAKE



CRISPY OCTOPUS
Romesco, roasted grape, olive bread crouton