WORLD CUISINE MENU
October 28th rotation

APPETIZERS

French Onion Soup 20
Gruyère gratinée

Okinawa Sweet Potato 24
almond tahini mousseline, roasted purple sweet potato, beurre noisette, ikura

Little Gem Lettuce 24
truffle- cilantro vinaigrette, gingered scallions, 24m parmigiano reggiano, caramelized eel

Beets Tartare 22
vegan version of the traditional steak tartare, organic beets, strawberry gazpacho

Hamachi Crudo 28
fresh cut hamachi, chilled coconut citrus leche de tigre, sweet carrots purée, greens, sundried shalllots

Tartare de bœuf 29
our interpretation of the classic ox tartare, egg-free

Chawanmushi 25
smoked bonito fish custard, mushrooms purée, dungeoness crab meat, silky truffe dashi
(optional vegetarian)

Escargots de Bourgogne half 22/ dozen 34
Garlic herb butter, shallots, parsley, toasted baguette

Bluefin Tuna "Tostada" 25
cilantro lime yogurt aioli, jalapeños, persian cucumbers

TO SHARE

Cheese Sticks (Tequeños) 14
herbal jalapeño sauce

Wontons 18
pork&vegetables in truffle sauce

Jamón Ibérico de Bellota 42
5Jotas

Gildas (2 units) 14
Cantábrico anchovies, aged manchego, manzanilla olives, piparras

In accordance with Section 509.214, Florida Statutes, please be advised that a 20% service charge is automatically added to every check. This charge is included in your bill. Any additional gratuity is at your sole discretion. If you have questions about this charge, please ask your server or a manager.



MAINS

Spanish Octopus 39
sautéed octopus, fingerling potatoes purée, piparrada

Gnocchi Black Truffle 36
black truffle sauce, chopped lacinato kale, 24m parmigiano reggiano

Lamb Ragoût Cavatelli 36
slow cooked lamb shoulder ragoût, fresh cavatelli, mint, paprika crumbs

Halibut 42
saffron pepper sauce, cauliflower purée, snowpea tips

Berkshire Pork Cutlet 36
grilled cutlet, sautéed mushrooms, apple rosemary purée

Entrecôte au poivre 49
NY strip steak, green peppercorn sauce, french fries

Maple Duck Breast 36
chocolate miso sauce, carrots purée, baby bok choi

DESSERTS

Apple Mille-Feuille 14

Chocolate textures 14

Berries and Corn Pavlova 14

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