

GREEN MENU

LOCALLY & SUSTAINABLY SOURCED FIVE COURSE TASTING MENU

135 per person

75 optional beverage pairing

ON ICE

OYSTERS BY THE 1/2 DOZEN*

cucumber seaweed mignonette 21

GULF SHRIMP COCKTAIL

ponzu cocktail sauce 21

FLORIDA STONE CRAB

Calamansi Mustard 35 per

RAW

HAMACHI*

tare, confit ginger scallion, local aguachile 24

CURED LOCAL CATCH*

miso sand, ocean vegetables, sea foam 26

PASSMORE RANCH CAVIAR*

30g reserve caviar 185

KNIFE STEAK TARTARE*

tenderloin, cornichons, capers, allium potatoes,
egg yolk caramel 26

SALADS

KNIFE WEDGE

dill ranch, blue cheese,
lake meadows local bacon 26

CAESAR*

baby romaine, parmesan,
anchovy gremolata, croutons 16

PUMPKIN

pumpkin, coffee cardamom soil, buttermilk
vinegar 24

GARDEN SALAD

market vegetables, regenerative vinegar
garden soil 17



LIGHTLY COOKED

DIVER SCALLOPS*

celery root, herbal sea broth, truffle 55

LOBSTER TAIL

brown butter soboise, yuzu, bitter greens 82

CHARRED OCTOPUS

sweet potato, chick pea soil
fermented fresno chili 36

PASTA

PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan 38

UNI CACIO E PEPE



bottarga, furikake, murasaki bucatini 34

SPINACH TORTELLINI

cashew "ricotta", sun-dried tomato,
roselle leaf pesto 28

FROM THE OVEN

HALF LAKE MEADOWS CHICKEN

lemon leeks, seasonal truffle, whole grain
mustard jus 55

LOCAL WHOLE FISH

nuoc cham butter emulsion MP

RACK OF LAMB*

fennel pollen breadcrumbs, Dijon
-half rack 85
-full rack 155

FROM THE PAN

DAYBOAT CATCH

7 ounce fish filet, AJI broth, pumpkin purée,
market vegetables MP

WAGYU FLAT IRON*

8 ounce 60

FILET MIGNON*

10 ounce 70

SEASONAL VEGETABLES*

pistachio purée, house pickles and ferments 21

FROM THE BROILER

PRIME NEW YORK STRIP*

16 ounce Unaged 95

44 FARMS BONE-IN RIBEYE *

32 ounce Dry-Aged
45 Day 185

44 FARMS BONE-IN NEW YORK STRIP *

32 ounce Dry-Aged
30 Day 125

SIDES

CULTIVATED MUSHROOMS 19

KIMCHI CREAMED SPINACH 17

JOHNNY MAC & CHEESE 16

POTATO PURÉE 15

TEMPURA ONION RINGS 15

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat these products fully cooked.

*Parties of 6 or more will be subject to 20% gratuity

Green Menu

Cured Local Catch

Miso Sand | Ocean Succulents | Sea Foam

Garden Salad

Regenerative Vinegar Seasonal Produce

Seasonal Vegetables

Pistachio Puree | Ferments & Pickles

Dayboat Catch

Aji Broth | Charred Pumpkin Puree | Frog Song Vegetable

The Pear

Pear Chutney with Pear Liquor | Vanilla Star Anise | Darjeeling tea sorbet

At the heart of our menu lies a deep appreciation for the local farms in Florida, whose dedication and hard work provide us with an abundant array of fresh and vibrant ingredients. These farms are the true heroes behind the flavors that grace your plate, and we extend our sincere gratitude to each and every one of them.

One of the pillars of our sustainable culinary philosophy is the art of fermentation. By harnessing the natural processes of fermentation, we transform surplus fruits and vegetables into delightful vinegars that add complexity and character to our dishes. This approach not only celebrates the incredible flavors of the region but also minimizes food waste and showcases our resourcefulness in repurposing ingredients.

We also pay homage to the age-old tradition of fermentation by crafting garums from leftover meats and fish. Through this meticulous process, we unlock the umami potential of these ingredients, resulting in rich and savory flavors that elevate our culinary creations. By utilizing every part of the animal and minimizing waste, we embrace a more sustainable approach to gastronomy.

As you embark on this culinary journey with us, we invite you to savor the flavors and appreciate the thoughtfulness behind each dish. By choosing to dine with us, you contribute to a sustainable food ecosystem that supports local farms, minimizes waste, and celebrates the extraordinary flavors of our region.


John Tesar
Executive Chef


Tyler Kineman
Chef De Cuisine



Special Thanks:

Florida Classics – Dundee, FL
Frog Song Organic Farms – Hawthorne, FL
Grande Lakes Bakery – Grande Lakes, Orlando, FL
Harpke Farms – Davie, FL
Hawthorne Creek Creamery – Hawthorne, FL
Indian River Oyster Company – New Smyrna, FL
Ivanhoe Park Brewing Company – Orlando, FL
J.F. Haden's Craft Liqueurs – Miami, FL
Lake Meadows Farm – Ocoee, FL
Mack Farms – Lake Wales, FL
Mick Farms – St Cloud, FL
Play of Sunlight – Tallahassee, FL
Simple Seafood by Kelly – New Smyrna, FL
Suncreek Brewery – Clermont, FL
Sutton Milk – Okeechobee, FL
The Villages – The Villages, FL
Whisper Creek Farm – Grande Lakes, Orlando, FL
Wicked Dolphin Rum Distillery – Cape Coral