

ON ICE

FL OYSTERS BY THE 1/2 DOZEN*

local citrus & cucumber mignonette 21

GULF SHRIMP COCKTAIL

ponzu cocktail sauce 21

RAW

HAMACHI*

avocado, white soy, cilantro oil, confit ginger scallion 24

PASSMORE RANCH CAVIAR*

30g reserve caviar 185

KNIFE STEAK TARTARE*

wagyu tenderloin, cornichons, capers, pickled mustard seeds, egg yolk caramel, crispy kale 26

SALADS

KNIFE WEDGE

dill ranch, blue cheese espuma, confit tomato, lake meadows bacon crumble 24

CAESAR*

baby romaine, parmesan, anchovy gremolata, croutons 16

TOMATO & BURRATA SALAD

house made herb burrata, heirloom tomato, coriander soil, lacto fermented tomato vinaigrette 22

GARDEN SALAD

market vegetables, regenerative vinegar garden soil 17

LIGHTLY COOKED

DIVER SCALLOPS*

celery root, herbal sea broth, truffle 55

LOBSTER TAIL

brown butter soubise, yuzu, bitter greens 82

CHARRED OCTOPUS

sweet potato, chick pea soil, fermented fresno chili 36

* 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

PASTA

PAPPARDELLE BOLOGNESE

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

UNI CACIO E PEPE

bottarga, furikake, murasaki bucatini 34

DOPPIO RAVIOLI

cashew "ricotta", spinach & pesto, orange reduction, toast-ed pine nuts 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

LAMB LOIN*

herb breadcrumbs, dijon, mint riesling gel, demi 98

FROM THE PAN

DAYBOAT CATCH

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

AUSTRALIAN WAGYU FILET MIGNON*

10 ounce 98

FILET MIGNON*

10 ounce 70

FROM THE BROILER

44 FARMS BONE-IN RIBEYE *

32 ounce Dry-Aged,

45 Day 185

90 Day 199

44 FARMS BONE-IN NEW YORK STRIP *

32 ounce Dry-Aged,

30 Day 125

16 Ounce Dry-Aged,

60 Day 92

SIDES

CULTIVATED MUSHROOMS 19

play of sunlight- Tallahassee, FL

KIMCHI CREAMED SPINACH 17

POTATO PURÉE 15

SEASONAL VEGETABLES

*pistachio purée 21

JOHNNY MAC & CHEESE 16

TEMPURA ONION RINGS 15