



“DINNER FOR TWO:
PORTIONS ARE PREPARED TO SHARE EACH COURSE

STARTER

SEA SCALLOP CARPACCIO
CAVIAR, LEMONGRASS, GINGER, BABY RADISH, MIRIN
16

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BLACK TRUFFLE RISOTTO
CHAMPAGNE, BUTTERED SHALLOTS, PARMIGIANO
22

ENTREES

BUTTER POACHED 20 OZ. LOBSTER TAIL
MASCARPONE "ORZOTTO", VANILLA BEAN, SWEET CORN FROTH
79

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GRILLED 40 OZ. BLACK ANGUS PORTERHOUSE
CRISPY ONION RINGS, MALBEC REDUCTION, CHIMICHURRI
78

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WHOLE FLORIDA YELLOWTAIL SNAPPER "EN PAILLOTE"
SAFFRON, TOMATO, ORANGE, WHITE WINE, FENNEL, FINGERLING POTATO
74

DESSERT

D.I.Y. S'MORES
CARAMELIZED GRAHAM CRACKER, HOUSEMADE MARSHMALLOW,
VALRHONA CHOCOLATE
14

WARM NUTELLA FONDUE
LONG STEMMED STRAWBERRIES, BABY BANANAS, SALTED CROSTINI
16

OUR REGULAR MENU IS ALSO AVAILABLE
CHEF GIORGIO RAPICAVOLI