

**APPETIZERS**

**Seafood Ceviche  17**

Pickled Red Onion, Sweet Potato, Fried Plantains and Spicy  Creole Sauce

**Grilled Squid Stuffed with Merguez  13**

Tomato Cumin Broth

**Orecchiette,Taylor Bay Scallops 14**

Andouille Sausage, Cream Sauce

**Grilled Shrimp in Coconut Curry Sauce  16**

Risotto Cake and Fried Basil

**Fried Oysters 12**

Cilantro Puree, Curried Crispy Onions, Tomato Chutney

**SOUPS**

**CREAMY LOBSTER BROTH 11**

Cognac Cream and Lobster Caviar

**SMOKED TROUT CHOWDER 9**

Chive Crème Fraiche

**Chilled Pea Soup  10**

Maine Lobster Salad

**SALADS**

**Frisée Salad,House Cured Wild Salmon 12**

Honey, Whole Grain Mustard Emulsion, Leek Crostini

**Arugula Salad 14**

Spanish Olives, Serrano Ham, Manchego Cheese, and Cherry Tomatoes

**Roasted Beet Salad Pancetta Vinaigrette  12**

Basil Pesto, Fresh Mozzarella and Mini Croutons

**MAIN COURSES**

**Pan Roasted Sea Bass  38**

Maine Lobster and Truffle Risotto with Lobster Beurre Blanc

**Surf and Turf  75**

Grilled 8oz Filet Mignon with a Bacon Port Reduction, Baked 12oz Lobster Tail with a

Fine Herbs Beurre Blanc, Truffle Mashed Potatoes, and Wild Mushrooms

**Spicy Seared Tuna with Szechuan Peppercorn Sauce  35**

Red Lentil Ragout and Cherry Tomatoes

**Fennel Dusted Diver Scallops  32**

Truffle White Bean Stew with Apple wood Smoked Bacon

**Grilled Swordfish Steak, Green Papaya Slaw 35**

Forbidden Rice and Local Root Vegetables

**Pan Seared Snapper, Cucumber Pineapple Chutney   29**

Puerto Rican White Rice

**Baked Lobster Tail with Lobster Beurre Blanc  45**

Sautéed Swiss Chard, Melted Leeks, and Truffle Mashed Potatoes

**Atlantic Pollock Coconut Curry Sauce    30**

Masala Mash, Crispy Kale

**Grilled Dorado Cilantro, Parsley and Basil Jus  31**

Yucca Cake and Tomato Salad

**Grilled 8oz Angus Filet Mignon, Bacon Coffee Jam  39**

Roasted Garlic Mashed Potatoes and Mushroom Ragout

**Roasted Double Lamb Chops over Lentil Stew  39**

Slow Grilled Vegetables Marinated in Spanish Olive Oil and Aged Cherry

**Chicken and Dumplings   28**

Potato Gnocchi, Calabaza, Young Carrots and Truffle Pan Jus

**Vegetable Cutlet Macadamia Tarragon Butter 25**

Roasted Vegetables and Parsley Sauce

**CHEF’S TASTING MENU**

**THREE COURSES 40**

WITH WINE PAIRING 55

**FIVE COURSES 65**

WITH WINE PARING 85