

`

our pleasure to work with

theo’s harvest

solena cheese

maple brook farm

frog song organics

olivor heritage farm

tall gnome mushrooms

seminole bee farm

forest edge coffee

florida olive farm

florida pure sea salt

house made naan 7

additions

goat cheese,lemon,black pepper 7

chicken liver parfait,port,mustard 8

hummus,smoked seeds,espelette 7

starters

stracciatella cheese,pumpkin,grains,balsamic,sage
18

potato soup,caramelized onions,soft egg,chives
15

radicchio,romaine,blue cheese,olives,honey,anchovy
17

scallop crudo,pomegranate,green apple,jalapeno
19

mains

duck breast,celery root,frisee,citrus,jus gras,pistachio
39

cod,mussels,tomatoes,potatoes,seaweed,lobster sauce
43

hand rolled cavatelli,short rib ragu,calabrian chili
32

desserts

fig leaf semifreddo,fig jam,honey,almonds
14

chocolate cremeux,tahini brownie,raspberry,black pepper
16

	pumpkin tart,smoked vanilla ice cream,golden raisins,ginger 15

20% service charge is added to final bill

substitutions and additions politely declined

*consuming raw/undercooked poultry,seafood,shellfish,eggs and unpasteurized milk increases risk of food born illness