



[sample dinner menu]

marinated olives fl citrus, chile, olive oil, herbs 5
heirloom tomatoes nuoc cham, peanuts, coconut ice 12
brussel sprouts 62° egg, raw vegetables, korean bbq 11
'queso frito' smoked guava, garlic bread 'torrejas' 12
mushroom 'tartare' black truffle, egg yolk, herbs 11
fried cauliflower lime crema, queso cotija, fritos 12
burrata charred escarole, lemon, 'caesar dressing' 15
sesame 'noodles' poached cabbage, peanut vin, cucumber 10
beef sweetbreads napa, fl watermelon, miso, ginger 15
roasted bone marrow candied bacon/onion marmalade 16
pork cheeks oaxacan mole, sweet potato, maiz crumbs 18
chicken 'foie-ffles', maple, candied bacon, ranch 16
pasta carbonara bacon, truffle, egg yolk, parmesan 23
sea scallops calabaza, 'pina colada' curry, cashew 24
duck breast red cabbage, apple, port, cabbage chips 26
short ribs raw/burnt cauliflower, truffle, marrow 28
lamb 'vaca frita' plantain, onion, sour orange jus 27

'dirt cup' whipped nutella, cookie crumbs, pretzel 9
bread pudding cinnamon, cream cheese, brown butter 8
panna cotta coconut, tierra nueva chocolate, caramel 9

we respectfully decline changes & substitutions

in our efforts to be a 'greener' restaurant we serve unlimited
flat & sparkling vero water at a charge of .75 cents a person

[20% gratuity will be added to parties of five or more]

*** please note that we no longer accept american express cards ***