



APPETIZERS

WAGYU SLIDERS

Two 2oz sliders, onion pear jam, brie, arugula, port mustard.

PORK BELLY

Smoked pork belly, fried polenta, sunny side egg, crispy onion, cilantro oil, roasted tomato salsa.

CONCH FRITTERS

Fried conch, creme fraiche, carrot lime puree

ENTREES

STUFFED POBLANO

Curried shrimp and scallops, house made andiouille sausage, coconut ginger rice

CHICKEN PICCATA

Breaded chicken, capers, lemon, onion, garlic, basil white wine sauce, shaved parmesan, served with stuffed shells.

BEFF CHEEKS

Chili porter braised beef cheeks, risotto, morels, shaved parmesan, caramelized carrots, malted onion, horseradish butter, beer glaze

DESSERT

PEACH CHEESECAKE

Caramelized peaches, almond crumb, mascarpone, bourbon caramel

TRES LECHEs

A light sponge cake soaked in a sweetened milk mixture, fresh strawberries, Chantilly cream