



SUMMER MENU FL

HORS D'OEUVRES

CAPRESE BITES (V | GF) - \$30
local cherry tomatoes, basil, balsamic
(3 pcs)

CAVAILLON MELON & PROSCIUTTO DI PARMA - \$32
basil, balsamic
(3 pcs)

BASIL HEIRLOOM TOMATO BRUSCHETTA - \$28
shaved parmesan, balsamic, ciabatta (2 pcs)

SOUP & SALADS

GRILLED LOCAL PEACH & KALE - \$35
arugula, sesame brittle, goat cheese, pomegranate balsamic dressing

BURRATA & FIG HEIRLOOM TOMATO SALAD (V | GF) - \$38
micro arugula, basil, white balsamic dressing

PASTA

CAVATAPPI PESTO PASTA SALAD (V) - \$40
local cherry tomatoes, waxed beans, ciliegine mozzarella, olives, pesto,
pine nuts, italian vinaigrette

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MENU FL

MAIN COURSE

BARBECUE PASTURE RAISED CHICKEN (GF) - \$58
grilled peach, house-made barbecue sauce, Mexican style corn (elote)

SAINT-TROPEZ LOBSTER SALAD (GF) - \$68
heirloom tomatoes, haricot vert, figs, champagne-lemon dressing

SIDES

GRILLED MEXICAN CORN (ELOTE) - \$25
local corn, tajin, cotija cheese

DESSERT

SUMMER PEACH RASPBERRY CRUMBLE PIE - \$29
pumpkin seed crumble, amaretto mascarpone
(Individual 4" round)

FLORIDA MANGO TART - \$27
mascarpone cream

SEASONAL FRESH LOCAL FRUIT

FLORIDA MANGOS - \$12
GEORGIA PEACHES - \$7
NECTARINES - \$7