

Mother's Day

May 11th, 2025
\$89 PER PERSON

Amuse

LOCAL FRESH BURRATA

Roasted Peppers, Spring Pea Pesto, Aged Balamic

First Course

Please select one of the following

CLASSIC PERUVIAN CEVICHE*

aji limo, leche de tigre, sweet potatoes, cancha corn

AHI TUNA TAQUITOS*

guacamole, pickled red onions, chile de arbol, cotija cheese

ROASTED HEIRLOOM BEET SALAD

tzatziki, orange, swank farm greens, candied pistachio nuts, pita crisp

HOUSE SMOKED MAHI FISH DIP "WALDORF"

green apples, red grapes, walnuts everything bagel crisps

HAMACHI CRUDO SPOONS

ponzu, florida citrus, jalapeno

CRAB RANGOON DIP GRATIN

sweet thai chili sauce, scallions, wonton chips

LITTLE GEM CAESAR SALAD

parmesan-reggiano, boquerones, old-school sourdough croutons

ROASTED CAULIFLOWER

lemon tahini, golden raisins, toasted almonds

WARM GOAT CHEESE & BIBB LETTUCE SALAD

xerez sherry vinaigrette, savory almond granola, hot honey

CORN & CRAB CHOWDER

Jumbo Lump Crab Meat, Spring Onions

CRISPY SHRIMP & RICE NOODLE SPRING ROLLS

sweet chili nam pla

ROASTED BRUSSELS SPROUTS

dried cranberries, feta cheese, fig balsamic glaze

BERMUDA FISH CHOWDER

rum & sherry pepper, hidden valley oyster crackers

Second Course

Please select one of the following

SHRIMP OREGANATA

Tuscan greens & beans pomodoro, basil pesto, scampi sauce

LOCAL YELLOWTAIL SNAPPER "ALMONDINE"

lobster mashed potatoes, asparagus, wild mushrooms, toasted almond beurre blanc

JUMBO LUMP CRAB LINGUINI "FRA DIAVOLO"

calabrian chili, roasted heirloom cherry tomatoes, sourdough parmesan-lemon crumb

BRAZILIAN SEAFOOD BOUILLABAISSE

"Moqueca Baiana" lobster tail, prawns, mussels, fresh catch, tomato sofrito broth

DAILY CATCH

Please see side panel for Daily Catches, Sauce & Side options.
Choice of Sauce & Side.

Enhance your Evening

CRISPY THAI RED SNAPPER

Whole Crispy Red Snapper, Garlic Jasmine Rice, Toasted Peanut-Cucumber Relish, Spicy Chili Nam Pla + \$15

NY STRIP

14oz Grand Reserve Angus, Choice of Side + \$15

BEEF TENDERLOIN FILET*

8 oz. Grand Reserve Angus, choice of side + \$15

PLANTAIN CRUSTED CORVINA

sweet potato fufu mash, spinach, island creole curry sauce

HERB-ROASTED CHICKEN

choice of side;
please allow 20 minutes to prepare

JAMAICAN JERK CHICKEN

brick pressed chicken, rice & peas, rum-glazed maduros

SKIRT STEAK FRITES*

carne asada skirt steak, chimichurri maitre d'hotel butter, yucca fries, bistro salad

GRILLED DOUBLE CUT PORK CHOP

cheese polenta cake, pear & cranberry chutney, bourbon mustard jus

Third Course

Please select one of the following

MILE HIGH ATLANTIC BEACH PIE

Florida Citrus, Ritz Cracker Crumb, Toasted Meringue, Seasonal Sorbet

FRESH BAKED GOOEY BUTTER CAKE

Salted Caramel Sauce, Lilly's Vanilla Ice Cream

FLOURLESS CHOCOLATE TORTE

Mixed Fresh Berries, Fresh Whipped Cream, Raspberry Coulis

Corvina

*These are raw or undercooked. Consuming meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.