

245

ON ICE

PLATTER OF FRESH CHILLED SEAFOOD
PLATEAU 65 PLATEAU ROYAL FOR TWO 120
SHUCKED OYSTERS, CHILLED LOBSTER, SHRIMP COCKTAIL, CAVIAR,
CLAMS ON THE HALF SHELL, DAILY CEVICHE
(EACH ITEM CAN BE SOLD SEPERATELY AT MARKET PRICE)

NEW BEGINNINGS

CHILLED TOMATO CONSOMME, BLUE LUMP CRAB SALAD, AVOCADO, QUINOA	11
ROAST CHESTNUT SOUP, BLACK TRUFFLES, MINCED MUSHROOMS, PANCETTA	12
SNAP PEA SOUP, POACHED OYSTERS, JAMON SERRANO, LEEK ESPUMA	11
TWO TARTAR TASTINGS SERVED WITH GAUFRETTE POTATO CHIPS: HAMACHI TARTAR, GINGER, SHALLOTS, CRÈME FRAÎCHE, CAVIAR TUNA TARTAR, PINEAPPLE, ROASTED PEANUTS, CILANTRO	17
HOT AND SOUR SHRIMP, CALALOO SALAD, SWEET SPICED PLANTAINS	18
GRILLED CALAMARI SALAD, BONIATO PUREE, NARANJA MOJO DE AJO	16
SAUTEED FOIE GRAS, BBQ UNAGI, COGNAC ROASTED APPLES, APPLE GASTRIC	22
FOIE GRAS TORCHON CURED WITH SEVEN SPICES, SWEET MANGO COMPOTE, GREEN MANGO SALAD, BRIOCHE	21
SWEETBREADS "A LA PARILLA" HEIRLOOM TOMATO SALAD, YUCA, CHIMICHURRI	17
FENNEL DUSTED RABBIT LOIN, ISRAELI COUSCOUS, CHAMPAGNE GRAPES, WARM SHERRY VINAIGRETTE	18
HEARTS OF ROMAINE, EGGLESS CAESAR DRESSING, ROAST GARLIC, CROUTON, SHAVED PARMESAN	11
SALAD OF BUTTER LETTUCE, ENDIVE, PETITE PROVENCE OLIVES, CROUTONS, LEMON, EXTRA VIRGIN OIL	11
TOSSED "JUST PICKED" GREENS, MELTING ST. MARCELLIN CHEESE CRISPS, ROSÉ CHAMPAGNE POACHED PEARS	11
FRESH FLORIDA STONE CRAB AVAILABLE PER CLAW (INQUIRE WITH SERVER ABOUT SIZE, AVAILABILITY AND MARKET PRICE)	

