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 SEPARATELY AT MARKET PRICE)

NEW BEGINNINGS

CHILLED TOMATO CONSOMMÉ, BLUE LUMP CRAB SALAD, AVOCADO, QUINOA  11
ROAST CHESTNUT SOUP, BLACK TRUFFLES, MINCED MUSHROOMS, PANCIETTA  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, GALALOO 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, BRIÓCHE  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,
ROSE CHAMPAGNE POACHED PEARS  11
FRESH FLORIDA STONE CRAB AVAILABLE PER CLAW
(INQUIRE WITH SERVER ABOUT SIZE, AVAILABILITY AND MARKET PRICE)
PLATS DE RESISTANCE

GROUPER WITH MALAYSIAN CURRY STEWED VEGETABLES, INDIAN FLAT BREAD 31

CRISPY SNAPPER; BONELESS, NUOC NAM, FRESH MANGO; KIM CHEE VEGETABLES, NOODLES IN PEANUT SAUCE 32

MICHELLE’S CARIBBEAN BOUILLABAISSE, LIME, CHILES, CILANTRO 35

AHI TUNA POACHED RARE IN GREEN TEA, TEMPURA TOFU, BABY BOK CHOY PICKLED WATERMELON 29

SALMON STEAMED WITH TRUFFLES; WILD MUSHROOMS, CAULIFLOWER PUREE, SALMON ROE BUTTER 28

FLORIDA SPINY LOBSTER “SCAMPI” OVER SPAGHETTINI, OVEN DRIED TOMATOES, WHITE WINE, ROAST FENNEL, CAVIAR BUTTER 36

SLOW ROASTED BABY CHICKEN STUFFED WITH SPICY CHICKEN SAUSAGE, PRESERVED LEMONS, PANZANELLA SALAD 28

GRILLED DUCK BREAST, DUCK LEG CONFIT-WILD WHEAT THYME ROASTED PEACHES, DUCK JUS 29

VEAL MIGNON, LANGOUSTINE RAGOUT, ROASTED ARTICHOKE, FOIE GRAS NAGE 39

BRAISED SHORT RIBS FALLING OFF THE BONE, JALAPENOS, KUMQUATS, BUTTERY MASHED POTATOES 32

TENDERLOIN OF BEEF, BLUE CHEESE GRATIN, SWEET ONION-BONE MARROW MARMALADE, BEEF JUS AND FIGS 38

SONOMA RAISED LAMB CHOPS, POLENTA CRISPS, ASHED GOAT’S CHEESE, SICILIAN OLIVE AND ROAST TOMATO-LAMB JUS 38

RISOTTO “MY WAY” CARNAROLI RICE IN THE STYLE OF RISOTTO USING TODAY’S MARKET INGREDIENTS 25
APPETIZERS

NORTH ATLANTIC SALMON CEVICHE
JCAMA AND CUCUMBER NAPOLEON WITH HABANERO, SOY, CITRUS JUICES
AND YELLOW PICO DE GALLO  9.

TAMAL OF HONEY GLAZED BOBWHITE QUAIL
WITH ROASTED CORN, GREEN TOMATO SALSA
AND PECAN CABBAGE SALAD 10.

HOMEMADE RAVIOLI OF VEAL ALBONDIGAS
WITH CILANTRO PESTO, WHITE TRUFFLE AND SHAVED MANCHEGO,
GLAZED CARROT, CELERY AND PEARL ONION  9.

CHAMPAGNE POACHED CAPE BRETON OYSTERS
WITH OSETRA CAVIAR AND TINY ROOT VEGETABLES
IN A SERRANO - BUERRE BLANC  11.

ACIHOITE ROASTED MAINE LOBSTER
WITH A BLACK BEAN BLINI, TROPICAL FRUIT SALSA
ROASTED CORN AND CHORIZO OIL  14.

SALAD OF LOCAL CHICORIES WITH BACON, EGGS AND TOAST
BACON LARDONS, POACHED QUAIL EGG, JALAPENO BROCHE
AND 20 YEAR OLD SPANISH SHERRY VINEGAR  8.

POACHED MOULARD DUCK FOIE GRAS TORCHON
WITH MAUI ONION SALSA AND HABANERO - PORT REDUCTION 14.

PUREE OF BLACK BEAN SOUP
WITH PICO DE GALLO, CRISP BACON AND CILANTRO  8.

ENTREES

ROASTED CHILEAN SEA BASS WITH ROCOTO "BOUILLABAISSE"
CLAMS, MUSSELS AND CHORIZO SAUSAGE, GARLIC AIOLI  25.

TAMARIND GLAZED BIG-EYE TUNA
SEARED RARE WITH CILANTRO-JASMINE RICE, JALAPENO PONZU
AND HONSHIMEJI MUSHROOM "EMPANADA"  23.

BUTTER POACHED ATLANTIC SALMON
WITH NEW MEXICO HATCH GREEN CHILE - CHUTNEY, RED CHARD
AND JUMBO LUMP CRAB CAKE  22.

MAINE LOBSTER CHOWDER & SEVRUGA CAVIAR
WITH POBLANO, SWEET CORN, YUKON GOLD POTATO GRATIN
AND "POMMES MAXIM"  28.

TENDERLOIN OF NIMAN RANCH PORK
WITH HOMEMADE CHORIZO, ROASTED ANAHIEM POZOLE
AND SAUTÉED NAPA CABBAGE  20.

SLOW COOKED CHICKEN "MIXIOTE"
IN A BANANA LEAF WITH ROOT VEGETABLES
AND SPICY ACHIHOITE BROTH  19.

GRILLED BEEF TENDERLOIN
WITH SLOW COOKED JERUSALEM ARTICHOKE, GREEN BEANS
AND EPAZOTE BÉARNAISE  26.

ROASTED COLORADO LAMB CHOP, SIRLOIN AND LEG
WITH OVERNIGHT TOMATO AND CASCABEL CHILE TART,
SPANISH CABRALES BLUE CHEESE AND RIOJA WINE  28.

SEARED DUCK BREAST AND CONFIT OF LEG
WITH BROWN TURKEY FIG MOLE, BRAISED CABBAGE
AND SONOMA FOIE GRAS  24.

BUTTERMILK FRIED SADDLE AND LEG OF RABBIT "AU POIVRE"
WITH CREAMY GREEN PEPPERCORN SAUCE, CHIPOTLE CORN MASHED POTATO
AND CAULIFLOWER GRATIN  26.

JANUARY 7, 2003
CHEF’S TASTING MENU

SPANISH MACKEREL TARTARE
WITH PEA SHOOT SALAD, ENGLISH CUCUMBER, CRISP LEEKS
VALENCIA ORANGE AND AJI AMARILLO VINAIGRETTE

CORIANDER SPICED MAINE LOBSTER CLAW
WITH HABANERO BAKED RED BEET BUTTER SAUCE
AND SWEET CORN PUREE

ALL DAY ROASTED VEAL SWEETBREADS POZOLE
WITH FOIE GRAS JUS, APPLEWOOD SMOKED BACON,
BRAISED CHAYOTE SQUASH AND CHANTERELLE MUSHROOMS

ROASTED COLORADO LAMB CHOP, SIRLOIN AND LEG
WITH OVERNIGHT TOMATO AND CASCABEL CHILE TART,
SPANISH CABRALES BLUE CHEESE AND RIOJA WINE

CRÈME BRULEE
WITH COTTON CANDY, TAMARIND SAUCE AND COLUMBIAN STRAWBERRY SORBET

48.

WITH SOMMELIER SELECTIONS 75.

CHEF’S VEGETABLE TASTING MENU

CONFIT OF SERRANO SPICED VINE TOMATO “VERA CRUZ”
WITH TINY NICOISE OLIVES, PICKLED GREEN BEANS, GARLIC CHIPS
AND YOUNG PARSLEY PUREE

TORTILLA SOUP
WITH SMOKED CHIPOTLE, HAAS AVOCADO SALSA AND CREMA MEXicana

QUESO AZUL
SPANISH CABRALES BLUE CHEESE
WITH FRISÉE AND RADICCHIO

YUKON GOLD POTATO AND CASCABEL GNOCCHI
WITH SAUTÉED CHANTERELLE MUSHROOMS AND CARAMELIZED LEEK,
CILANTRO PESTO AND WHITE TRUFFLE

“TRES LECHEs”
MEXICAN CELEBRATION CAKE WITH LULO SORBET
AND PINEAPPLE SALSA

38.

WITH SOMMELIER SELECTIONS 65.