



Raw Bar

today's oysters mignonette 24 half dozen *gf* add caviar +4 each

tuna carpaccio jicama, basil, soy aioli, furikake 27 *gf*

MGFD ceviche citrus, kimchi flavors, avocado, sweet peppers onion, cilantro, orange 23

chilled seafood platter Maine lobster, shrimp, oysters, ceviche, blue crab, crudités, mignonette, mustard sauce 96

caviar service 30g Petrossian Royal Ossetra, rosti potato, crème fraîche, chives 98

Small

assorted lettuces shaved butternut squash, radish, almonds ricotta salata, preserved meyer lemon vinaigrette 16 *vg, gf*

honey crisp apple tart winnimore, truffle honey, upland cress 17 *vg*

moses sleeper ravioli butternut squash, brown butter, pecorino 21 *vg*

steamed mussels chili crunch, grilled sourdough, cilantro 22

beet salad green beans, arugula, walnuts, sherry vinaigrette, blue cheese 18 *vg, gf*

Medium

Vito's stracciatella

brussels sprouts, pears, basil, parmesan crema, pistachio 25 *gf vg*

spiced lamb & charred eggplant

pickled onion, herbs, house pita 19

crispy pork belly

kimchi, crushed peanuts, cilantro 23

wood roasted octopus

lime crema, smoked chile, radish, cilantro 29 *gf*

house made rigatoni

octopus, capers, olives, tomato, seasoned breadcrumbs 29

slow roasted pork pizza

fontina, grilled red onions, mission figs, arugula 24

black truffle pizza

porcini crema, fontina, taleggio, wild mushroom caramelized onions, shaved black truffle 48 *vg*

Mains

wood roasted pumpkin swordfish au poivre

green peppercorn reduction, upland cress, grilled lemon 42 *gf*

pan roasted Poulet Rouge 1/2 chicken

delicata squash, quinoa, baby kale, green onion salsa verde 39

slow roasted & grilled short rib

charred cipollini onion, cress, romesco sauce, crushed smoked almonds 42

steak au poivre

12oz prime NY strip, green peppercorn, brandy reduction 72 *gf*

24oz dry aged grass-fed ribeye

beurre gascogne 129 *gf*

wild mushroom pot pie

kabocha squash, radish tops *vg*

whole roasted local snapper

green olive salsa verde, fennel pollen PA *gf*

Market Sides

french fries 13 *ve*

wood roasted summer squash saffron aioli 13

wood roasted brussel sprouts tonnato, pickled fresno, crispy onion 14

CULINARY TEAM

executive chef bradley herron

executive sous chef michael varcarcel

sous chef homero perez

sous chef jaren ramirez
chef pâtissière myrtille quillien

consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. gluten-free items are prepared in a common kitchen and are not recommended for guests with Celiac or any other gluten sensitive disorders.

(gen • u • ine) [jen-yoo-in]

D

MIAMI SPICE

three courses, 45 per person
choice of appetizer, entrée & dessert

Appetizers

whipped feta
crudités, za'atar *vg, gf*

grilled scallops
nori butter, lime, cilantro

stuffed mushrooms
winnimore, risotto, upland cress

Entrées

slow roasted pork shoulder
cheese grits, braised collard greens

baked rigatoni
mushrooms, winnimore, thyme
seasoned bread crumbs *vg*

braised falafel
tomato harissa, tahini, smokey eggplant, pickled
onion, herbs, pita

Desserts

chocolate flan
soft crema, hazelnut praline

pavlova
pineapple, crema

Cocktail

raspberry beret
woodford reserve bourbon, raspberry, averna
del professore chinato chocolate bitters 14
supplemental cockta

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere