

angle

A special approach or technique for accomplishing an objective.

CHEF INSPIRED

McCoy Ranch Carpaccio 21

Sweet & Sour Shallot, Wasabi, Sesame, Ponzu, Wonton

Foie "PBJ" 25

*Raspberry Gelée, Peanut Butter Mousse, Toasted Brioche
Honey Roasted Peanuts*

Duck Confit 25

Pain Perdue, Pumpkin Butter, Brandied Apples, Pickled Cranberries

Burrata 16

*House-Made Burrata, Baby Beets, Watercress
Porcini Granola, Honeycomb*

Lobster Bisque 28

Butter-Poached 4oz Tail, Micro Mire Poix, Katafi, Brandy Crème

CHILLED

Seafood Tower 85

*Key West Shrimp, King Crab
Atlantic Oysters, Lobster Tail*

Ahi Tuna Tartar 19

*Avocado, Pineapple, Sweet Soy
Quail Egg, Ponzu Mayo, Wontons*

Oysters 22/40

Half Shell or Rockefeller

Caviar Staircase MP

*Blini, Yolk, Caper, Red Onion
Crème Fraiche, Chives*

FIELD

Holman's Harvest Baby Greens 13

*Petite Greens, Cucumber, Radish
Heirloom Tomato, Carrot, Peach Vinaigrette*

Spinach Salad 13

*Candied Pecans, Dried Apricots, Pickled Grapes
Valdeón Blue Cheese, Smoked Paprika Vinaigrette*

Radish "Caesar" 14

*Textures of Radish, 90 Minute Egg Yolk
Sourdough, Parmesan Espuma
Baby Green Romaine, Boquerones*

Leap of Faith Menu 165

Chef Inspired Menu



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- LAND**
- Creekstone Farms 36oz. Tomahawk 130**
Loaded Pee Wee Potatoes, Asparagus, Onion Rings
Eau 1 Sauce, Horseradish Crème, Cabernet Demi
- Elysian Fields Lamb 46**
Harissa Chops, Dirty Risotto, Broccoli Rabe
Saffron Yogurt
- Lake Meadow Farm Duck Breast 32**
English Peas, Radish, Wild Mushroom, Black Garlic

FLORIDA RANCHER'S BEEF

McCoy Ranch

6oz. Filet Mignon 59

10oz. NY Strip 47

12oz. Ribeye 62

Jackman Ranch American Kobe

6oz. Filet 90

ENHANCEMENTS

- | | |
|---|--------------------------------------|
| Oscar 24
<i>King Crab, Asparagus, Béarnaise</i> | Hudson Valley Foie Gras 16 |
| Lobster Tail 26 | Valdeón Blue Cheese Butter 6 |
| | Summer Black Truffle Butter 6 |
- Sauces:** *Eau 1, Béarnaise, Horseradish Crème, Chimichurri, Cabernet Demi*

- SEA**
- Cape Cod Scallops 38**
Fava, Potato Chive Mousse, Maitake, Corn Emulsion
- Florida Grouper 42**
Miso Glaze, Holman's Harvest Succotash, Mango Gazpacho
- Sea Trout 36**
Beets, Horseradish, Asparagus, Watercress, Crème Fraiche

- SIDES**
- Foraged Mushrooms 14**
Shallot, Garlic, Aged Balsamic, Herbs
- Holman's Farm Succotash 12**
Seasons Daily Harvest
- Pee Wee Potatoes 13**
Aged Cheddar, Bacon, Scallion, Herb Buttermilk
- Jumbo Asparagus 12**
Béarnaise, Hawaiian Black Salt
- Onion Rings 12**
Angle Ketchup
- Yukon Whipped Potatoes 10**