

---

## Appetizers

---

### Turks & Caicos Baby Conch Ceviche 11

With Crispy Green Papaya Relish and Tamarind-Grapeseed Oil

### Indian Ocean "Fleur de Sel" Cured Wild Salmon 12

On Local Blue Crab Claw Meat, Hearts of Palm, Horseradish Cream, Brioche Crouton with American Caviar

### Goat Cheese and Caramelized Onion "Confiture" Galette 9

with Oven-dried Tomato, Arugula and Balsamic-Honey Vinaigrette

### Seared Fole Gras and Champagne Preserved Bing Cherries 16

On "Pain d'Epices" with Cherries and Duck Essence

### Yellow Fin Tuna "Two Ways" 12

Sashimi Tuna and Pineapple Chips "Mille Feuille," Escabeche of Tuna Empanada, with Avocado Crème Fraîche

### Caviar-Russian Osetra 65

Served with Traditional garnishes

### Louisiana Blue Crab and Coconut Soup 9

With Lemongrass Essence

---

## Salads

---

### Duck Quatre Façon 11

Duck Confit, Prosciutto, Crackling, and Essence with Baby Spinach and Nectarine Vinaigrette

### Baby Mesclun Greens 7

With Toasted Pinenuts and 8-year old Balsamic Vinaigrette

---

## Entrees

---

### Sautéed Farm-Raised Cracked Conch 25

On Smothered Corn-Chayote Risotto with Scotch Bonnet-Scented Grapefruit Mojo

### Seared Grouper 29

On Banana Leaf, Fricassee of Rock Shrimp and Hearts of Palm, with Lobster-Lemon Oil

### Pan-Seared Louisiana Shrimp 28

With Boniato and Rock Shrimp Croquette, Green Mango Chutney, and Star Anise-Shrimp and Ginger Essence

### Grilled Tamarind Glazed Whole Maine Lobster 33

With Caribbean Spiny Lobster-Plantain Baked Spring Roll and Lobster and Roasted Corn Nage

### Citrus Spice Crusted Pheasant Breast 27

Stuffed with Braised Veal Cheeks and Chanterelle Mushrooms, Sweet Potato Gnocchi, Young Vegetables, and Jus Naturel

### Grilled Fillet of Beef "Farci" 33

With Chimichurri Cream Cheese, Twice Baked Potato Pancake, and Roasted Shallot Jus

### Trio of Lamb 33

Grilled Double Chop of Lamb, Merguez Sausage, Lamb Confit, Goat Cheese, and Malanga Terrine, and a Chorizo Spiced Tropical Ratatouille with Lamb Jus