



SECOND COURSE

Choice of Two

GARBANZO STEW
Chorizo, wilted Greens, Quail Egg

WHITE FISH
Sopa de Ajo, Grapes, Almonds

CRISPY PORK BELLY
Watermelon, Nouc Nam

STEAMED MUSSELS
Sherry Broth, Roasted Tomatoes, Confit Garlic

HANGER STEAK
Roasted Beets, Blue Cheese

OXTAIL STEW
Chorizo Arepa

LAMB RIBS
Red Curry, Jasmine Rice

OCTOPUS A LA PLANCHA
Tarama, Potato Salad

COUNTRY FRIED QUAIL
BBQ Beans, Slaw

CHOCLO CON CHILES
Sweet Homestead Corn, Lime, Chiles

BACON WRAPPED DATES
Valedon, Marcona Almonds

PIMIENTAS DE PADRON

SHRIMP ON TOAST
Local Rock Shrimp, Peas, Roasted Tomatoes

POACHED EGG
Farm fresh Vegetables, Tomato Butter

CHINESE LONG BEAN AND LILY BULB

**** AVAILABILITY SUBJECT TO CHANGE**



FIRST COURSE

Choice of One

CHOPPED SALAD
Cucumber, Tomato, Chick Peas, Green Bell Peppers, Feta, Fennel, Greek Style Vinaigrette

SALMOREJO
Tiny diced vegetables

HUSH PUPPIES
Florida Corn, Miso - Honey Butter

OCTOPUS CARPACCIO
Preserved Lemon, olives

SUMMER SQUASH SALAD
Local Greens, Piave Vecchio, Lemon Vinaigrette

CRISPY WHITEBAIT
Remoulade Aioli

BEEF TARTAR
Kimchee Vegetables, Lettuce Cups



DESSERT

Choice of One

GREEK YOGHURT PANNA COTTA
Stone Fruit Preserves, Kaitafi

CHOCOLATE BREAD PUDDING

STRAWBERRY "SHORTCAKE"
Seasonal Quick Bread, Strawberries and Cream

READ
Cuisine A Latina
by Michelle Bernstein
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Gift Certificates Available
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CELEBRATE
On & Off Premise Event Catering
BRUNCH
Saturday & Sunday 11:30-3:00