

BRUNCH

Seasonal Fruit Plate	14
Coconut Chia Pudding, Fresh Berries, Hemp, Brazil Nuts	14
Huevos Rancheros, Farm Egg, Fresh Corn Tortilla Fire Roasted Salsa*	22
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	19
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	23
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	18
House Made Cinnamon Bun, Cream Cheese Glaze	14

BREAKFAST SIDES

Pork	7
Chicken Sausage	7
Country Ham	7
Applewood Smoked Bacon	7

LIGHT & BRIGHT

Sweet Pea Guacamole with Toasted Sunflower Seeds Warm Crunchy Tortillas	14
Spicy Tuna Tartare with Black Olive Cucumber and Avocado*	20
Raw Shaved Florida Red Snapper with Green Chili Dressing Crunchy Rice and Herbs*	19
Maitake Mushroom with Goat Cheese Fresno Pepper Vinaigrette	16

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness\*

Chef Jean-Georges Vongerichten

Chef Ilkay Suuctugu

SALADS

Tender Lettuce and Sprouts, Sherry Shallot Vinaigrette	12
Heart of Palm, Heirloom Tomato Young Coconut and Avocado Salad	16
Add Grilled Chicken 10   Grilled Salmon 14   Grilled Shrimp 16	

GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	10
Shishito Peppers, Sea Salt and Sesame	10
Cinco Jotas Ham and Manchego Cheese Fritters	15
Crunchy Calamari, Aji-Amarillo Dip, Cilantro and Basil Salt	17
Charred Octopus, Crispy Potatoes, Smoked Paprika and Herbs	21

PIZZAS

Avocado, Jalapeño, Cilantro, Lime and Onion	14
Black Truffle and Fontina Cheese	24
Spinach and Manchego Cheese Pizza, Espelette Pepper	17

TORTILLAS & SANDWICHES

Sautéed Organic Mushroom Tacos, Mole, Kale and Lime	14
Griddled Florida Black Grouper Tacos Aioli, Cabbage-Chili Pickle	19
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	15
Glazed Short Rib Tacos, Habanero Relish, Crunchy Onions	20

DESSERT

JG Warm Valrhona Chocolate Cake, Vanilla Ice Cream	12
Tres Leches Cake, Glazed Apples, Green Apple Meringue	11
Cookie Plate: Salted Chocolate Chip, Dulce de Leche Alfajor and Strawberry Cookie	15

\*A service charge of 18% will be added to your check