



It's all About the Passion

THESE FEATURED ITEMS ARE INSPIRED BY WHAT THE SEASONS PROVIDE.
A SIMPLE YET FOCUSED INTERPRETATION OF INGREDIENTS SOURCED
WITH QUALITY AND PURPOSE IN MIND.

ALL FEATURED ITEMS SUBJECT TO AVAILABILITY

FEATURED WINES

BY THE GLASS

BORDEAUX BLANC
Chateau Sainte-Marie
Saint-Emilion, France
17/68

BORDEAUX
Chateau Leconte Marquey
Saint-Emilion, France
20/80

STARTERS

KALE SALAD

Honeynut Squash / Dried Cranberries / Toasted Walnuts / Goat Cheese
Crispy Leeks / Apple Cider Vinaigrette

17

ORANGE CORIANDER STICKY RIBS

Pork Ribs / Orange + Coriander Glaze
Scallion / Grilled Peach

24

ENTREES

DUCK BREAST

Crispy Skin / Confit Leg / Sweet Potato Gnocchi
Bacon Vinegar Green Beans
Hard Cider Duck Jus / Pickled Apple

48

GRILLED SWORDFISH

Crispy Potato / Pineapple Pico De Gallo
Tequila + Chipotle Vinaigrette / Grilled Pineapple

46

LOCAL FARMERS, VENDORS, & PARTNERS

BLUE STAR SEAFOOD
FT. MYERS, FLORIDA

PAT LaFRIEDA MEAT PURVEYOR
NORTH BERGEN, NEW JERSEY

PATAGONIAN SEA PRODUCTS
MIAMI, FLORIDA

MR. GREENS
MIAMI, FLORIDA

FARMER MIKE'S
BONITA SPRINGS, FLORIDA

CUSANOS BAKERY
NAPLES, FLORIDA

CHENEY BROTHERS INC.
PUNTA GORDA, FLORIDA

SUNSET SPECIALTY FOODS
NAPLES, FLORIDA

OAKES FARMS PRODUCE
NAPLES, FLORIDA

ADAM BALAVENDER- GM
EDWARD YARMOSH- EXECUTIVE CHEF
JORGE PENALVER - EXECUTIVE SOUS CHEF