

DINNER MENU

STARTERS

Idaho French Fries

Idaho potato French fries, skin on, with sea salt – 5, 10
With Italian black truffle butter – 9, 16

Mediterranean Olives

Mixed olives, lemon peel, red pepper flakes, salted almonds, olive oil - 6

Spicy Moroccan Hummus

House made hummus, Calabrian chili paste, olive oil, feta, warm bread loaf -8
Sliced Bread with butter - 4

Sacchetti

Truffled Ricotta stuffed pasta in a Truffle Emulsion -12

Truffle Mac'n'Cheese

Gentile Vesuvio, three truffle cheeses, Italian Black Truffle butter, chive -16, 31

Creamy Polenta

Creamy Polenta Oven Roasted, with Herb Goat Cheese, Garlic Confit, Crostinis -14

Ricotta Meatballs

Veal, Beef, Pork with Ricotta Meatballs, Tubette in a parmesan broth -16

Exotic Mushrooms

Oyster, Maitake, Beech, Ponzu Butter, Herb Goat Cheese, Ponzu Reduction - 16

THE SALADS

Haystack

Local mixed greens, Carrots, Tomato red wine vinaigrette - 9

Beet Salad

Baby organic red & yellow beets, herbed goat cheese, red wine vinaigrette, almonds – 14

Spring Pea Soup

Chilled Spring Pea Soup, Served with Parmesan Flan, Parmesan Crisp - 12

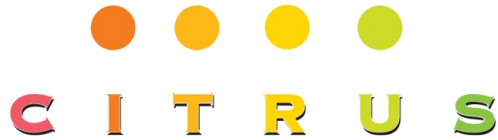
Spring Vegetables

Asparagus, Sugar Snap Peas, Snow Peas, Green Goddess Dressing, Shaved Carrot -15

Citrus Crab Salad

Lemon Scented Crab, Avocado Puree, Local Mixed Greens, Lemon-Thyme Vinaigrette - 17

MENU MAY CHANGE BASED UPON AVAILABILITY



C I T R U S

PASTA

Citrus Risotto

Juice & Zest of lemon, lime, orange, grapefruit, local grapefruit supreme – 28

Truffle Risotto

Italian Black Truffle butter, Truffle Gouda, Truffle pecorino – 32

Spinach Tagliolini

Spinach-infused Cipriani Tagliolini, roasted garlic butter, fresh spinach, fresh parmesan – 27

Truffled Tagliatelle

Cipriani Tagliatelle, Italian Black Truffle butter, Truffle Gouda, Truffle Pecorino – 33

Rock Shrimp Risotto

Roasted Garlic & Tomato Risotto, Florida Rock Shrimp - 35

FROM THE SEA

U-10 Sea Scallops

Served Over Potato Mousseline, Red Wine Demi -36

Local Snapper

Pan-roasted Snapper, Lemon-scented Pasta, Baby heirloom tomato,
Lemon-thyme, vinaigrette -37

Virginia Flounder

Pan-Roasted Flounder, Lemon Pepper Aioli, Breadcrumbs, Over Lemon-Scented Pasta,
Heirloom Tomato, Lemon Thyme Vinaigrette - 38

FROM THE LAND

Grilled Creekstone Duroc Pork Chop

Mashed Potatoes, Haricot Verts Roasted Garlic Butter – 32

Prime Creekstone Ranch Filet 7oz

Served With Mashed Potatoes, Broccoli, Mushroom demi- 44

12oz Prime Burger

Grilled Ciabatta Bun, Sweet Onion, American Cheese, Mayo, Fries - 26

SIDES

Creamy potato puree, Broccoli, Cauliflower, Haricot Verts – 6

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