



## WEEKEND

Spring / Summer  
2022

### Tasting Menu

**Nine-Course Curated Menu** // 145      **Sommelier Wine Pairing** // 75

We can accommodate most dietary requests with 24-hr notice - Vegan Menu available upon request

### Share

- Lavash Bread** // Butter & Maldon Sea Salt + Crème Fraiche & Aleppo // 6
- Ful Medames** 🌿 // Egyptian Fava Beans Spread + Chili + Paprika + Flat Bread // 17
- Cappelletti** 🌿 // Baba Ghanoush + Onion Consommé + Chili + Parsley // 17
- Catch of Tomorrow** 🌿 // Plant-Based Tuna Crudo + Heirloom Gazpacho + Okra + Chive // 19
- Manti** // Turkish Dumplings + Lamb + Labneh + Tahini + Sumac + Pistachios // 19
- Burrata** // San Marzano Sorbet + Nasturtium + Elixir Gel + Crumbs // 21
- Seasonal Roots** 🌿 // Farm to Table Roots + Clementine + Labneh // 17
- Organic Greens** 🌿 // Sherry Vinaigrette + Tomato + Grapes + Feta + Balsamic Pearls // 18
- Bluehouse Salmon Crudo** ★ // Garlic Velouté + Pickled Mustard + Grapes + Guindilla // 22
- Roasted Squid** // Medjool Dates + Chorizo + Chili + Cilantro + Sumac + Grapefruit // 22

### Pides (Turkish Filled Bread)

- Braised Lamb** // Cremini + Heirloom Tomato + Goat Cheese + Curry Oil // 18
- Eggplant** 🌿 // Sun Dried Tomato + Ricotta + Cashews + Arugula + Chili // 18
- Local Organic Mushrooms** 🌿 // Truffle Cream + Gorgonzola + Thyme // 18
- Key West Shrimp** // Salsa Verde + Mascarpone + Lemon Zest // 18

### Mains

- Bluehouse Salmon** // Mi-Cuit + Asparagus Velouté + Sprouts + Aquafaba Aioli + Tomato // 39
- Black Grouper** // Green Velouté + Asparagus + Green Peas + Charred Onion // 46
- Octopus** // Xistorra Foam + Fingerling Potato + Jalapeño + Cocoa Nibs + Olives // 42
- Prime Beef Tenderloin** // Roasted Turnip + Broccoli Puree + Aged Garlic // 49
- Braised Goat** // Curry + Charred Leek + Purple Potato + Preserved Lemon + Clementine // 37
- Lamb Leg** // Labneh + Ezme Salad + Dukkah + Flat Bread // 55
- Lamb Chops** // Moroccan Mint Tea Infused + Carrot Puree + Crispy Yukon + Green Peas // 53
- Farro** 🌿 // Emmer Wheat Berries + Gratitude Garden Farm Mushrooms + Chili // 31

### Sides

#### Potatoes Dauphinoise

Yukon Gold + Cream // 12

#### Crispy Saffron Rice

 🌿

Cherries + Pistachio + Labneh + Leeks // 23

#### Asparagus

 🌿

Aquafaba Aioli + Dukkah // 14

#### Local Mushrooms

 🌿

Calabrian Chili Lime // 18

🌿 Vegetarian      ★ Raw

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"

### We take pride in sourcing local, fresh ingredients including

Honey (Miguel Bode Apiaries) | Organic Greens (Swank Farm) | Local Vegetables & Fruits (Gratitude Garden Farm)  
Micro Herbs & Edible Flowers (Harpke Family) | Pasture-Raised Chicken (Heritage Green Circle) | Bluehouse Florida-Raised Salmon

Art provided by

**Nader**  
Art Museum

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