



Dinner Menu

SPRING / SUMMER 2024

APPETIZERS

AHI TUNA POKE

Marinated tuna, compressed pineapple, toasted almonds, shaved coconut, sweet potato chips

RAINBOW ROLL VG GF

Shaved vegetable, rice noodle, fresh spring roll wrapper, peanut sauce

SOUS VIDE PORK BELLY

Kimchijeon, spicy pickles, ponzu

CRISPY CALAMARI

Yuzu kosho aioli, furikake, charred shishito

FRUTTI DI MARE

Chilled oyster, shrimp, lobster, sauce louie, chili crunch, lemon

SPRING LAMB POLPETTINE

Tikka masala, grilled vegetable, coriander, tzatziki

GOAT CHEESE BOARD

Winter kumquat jam, honeycomb, bee pollen, shaved speck, crostini

TOMATO TART V

Heirloom tomato, puff pastry, buffalo mozzarella, salsa verde

BEEF TARTARE

Charred onion, gardenia, porcini foam, onion popover

SOUPS

LOBSTER BISQUE

Cold water tails, lobster stock, tomato and cream

SNAPPER

Traditional Whist Club snapper soup

SALADS

Add Chicken, Crab Cake 4oz, Salmon, Shrimp

DEL SOL VG GF

Baby lettuce, shaved vegetables, radish, pea tendrils, spiced sunflower seed, yellow pepper vinaigrette

CHERRIES AND BERRIES V GF

Baby rocket, cherries, mixed berries, hemp heart seeds, crumbled goat cheese, raspberry vinaigrette

GRILLED CAESAR “ELOTE” V GF

Roasted corn, lime chipotle dressing, crumbled cotija

GREEK SALAD V GF

Mixed greens, olives, tomato, crumbled feta, simple lemon vinaigrette



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PASTAS

Add Chicken, Crab Cake 4oz, Salmon, Shrimp

SEAFOOD PASTA PESCATORE

Linguine, squid, scallops, shrimp, calabrine chili, cherry tomato, lemon Half / Full

VEGETABLE AGNOLOTTI ^v

Lemon herb ricotta, spring vegetables, greens, beurre blanc Half / Full

ENTREES

COLOSSAL CRAB CAKE

6 oz. of broiled colossal crab, artichoke and tomato risotto, spiced tomato sugo

ROASTED KING SALMON

Seared salmon filet, crispy gnocchi, watercress, asparagus, sauce vierge

PEKIN DUCK BREAST

Pan seared Duck breast, XO haricot verts, miso duchess potato, sour cherry reduction

FILET MIGNON ^{GF}

8oz grilled filet, asparagus almonidine, fondant potato, brown butter demi-glace

SCALLOPS ^{GF}

Pan seared scallops, sweet potato, compressed pineapple and coconut salad

ROASTED CHICKEN ^{GF}

Stone milled grits, summer mushrooms, green tomato gazpacho

VEAL CHOP

14oz grilled veal chop, broccolini, buffalo mozzarella, golden raisin, hazelnut, verjus

ROASTED CAULIFLOWER ^{VG GF}

Mixed grains, charred shishito, tempura avocado, spiced tomato sauce

A LA CARTE

TEMPURA AVOCADO

SUMMER MUSHROOMS

HARICOT VERTS

BROCCOLINI

ASPARAGUS

TOMATO & ARTICHOKE RISOTTO

Consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.