





Lunch Menu


Appetizers


 *Carb Conscious- Millefeuille two way Blue fine tuna carpaccio, thin sliced raw Hawaiian tuna fish, Layers with tuna tartar, Italian imported pecorino cheese waffles, Sour orange drizzle.*

Infused truffle boniato velvet, lemongrass marinated grilled Hawaiian blue prawns, organics baby summer roll and ponzu dipping sauce.

 *Cilantro pesto roasted seasonal baby vegetables, Homestead Paradise farm organics flowers mixed, lemon Meyer and Limoncello olive oil.*

Entrée

 *Carb Conscious- Pineapple glazed roasted Patagonian sea bass, yellow wax beans, fresh Florida red grapefruit salad with candies pecan, grape seed oil and Passion fruit pulp vinaigrette.*

 *Low Cholesterol- Oven backed fennel flower flavored chicken rollatini, saffron risotto,
Wilted spinach and baby arugula salad, roasted red bell pepper warm dressing.*


Dry rubbed porcini mushrooms, Tall grass feed rib eye steak, crispy spring vegetables and hydroponics best pick greens, grated fresh horseradish oregano relish.

Dessert

Pannetone French Toast with Sicilian Pistachio Ice Cream

*Artisan and House made Ice Cream
Consult the flavors available*

*Dense Cacao Porcelana Chocolate mousse with
Fresh Pineapple chutney and coconut cream*

 *These Items have been selected to meet the diverse dietary needs of our Guest.
Your server will be happy to answer any question you may have*