

Gastrotheque Food Menu

Appetizers

Snapper Aguachile

Mango- Jalapeno- Avocado- Citrus- Heirloom Tomato - Spring Onion- Tostones \$16

Lump Crab Cake

Lump Crab Meat- Tartar Sauce- Shaved Vegetable Crudit - Citrus Vinaigrette \$26

Charred Spanish Octopus

Chorizo Aioli- Potato Puree- Dehydrated Kalamata Olives- Feta Cheese- Chimichurri \$21

Truffle Fries

Truffle Oil- Parmesan Cheese- Parsley \$12

Truffle Mac & Cheese

Provolone & White Cheddar- Truffle Oil- Mornay Sauce- Herbed Breadcrumbs \$14

Hamachi Crudo

Ponzu- Avocado Puree- Jalapeno- Tomato- Watermelon Radish- Togarashi \$17

Smoked Duroc Pork Belly

Roasted Red & Yellow Baby Beets- Orange Segments- Red Beet Puree- Chicharron \$18

Classic & Roasted Red Pepper Hummus Duo

Chickpeas- Roasted Garlic- Tahini- Olive Oil- Pita- Roasted Root Vegetables- Walnut Pesto \$16

Salads

Mixed Greens

Local Greens- Vegetables- Watermelon Radish- Tomato Water Vinaigrette \$13

Asian Pear Salad

Farm Greens- Candied Walnuts- Asian Pear- Bleu Cheese Crumbles- Pickled Red Onion- Blue Cheese Vinaigrette \$14

Mozzarella Burrata Salad

Tomato Basil Pesto- Baby Heirloom Tomatoes- Tomato Vinaigrette- Basil Seed- Parmesan Crisp- Basil Oil- Crostini \$15

Watermelon Salad

Watermelon Compressed with Yuzu & Basil - Shaved Cucumber- Pickled Red Onion- Goat Cheese Olive Oil Foam- Toasted Watermelon Seeds- Basil Oil- Citrus Vinaigrette- Maldon Sea Salt \$12

Entrees**Skirt Steak**

Chimichurri – Choice of French Fries or Salad \$24

Scallops

Green Pea Puree – Tobiko – Citrus Salad – Prosciutto Powder \$31

Braised Chicken

Organic Free-Range Murray Farms Chicken - Crispy Chicken Skin – Wild Mushrooms- Chicken Ragu –Dashi Broth- Spinach Puree \$22

Floridian Red Snapper

Mussel Saffron Sauce – Mussel Escabeche – Celery Root Puree- Roasted Baby Carrots- Gremolata- Sunchoke Chips \$34

Filet Mignon

Truffle Potato Pave - Caramelized Onion Puree – Crispy Shallots- Truffle Veal Jus \$44

Berkshire Farms Pork Chop

Roasted Artichokes – Artichoke Chips- Apple Puree- Artichoke Puree- Pork Jus \$28

Signature Burger

Grass Fed Beef- Provolone Cheese- Caramelized Onions-Lettuce- Heirloom Tomatoes- Chimichurri- French Fries \$18

Australian Lamb

Roasted Eggplant Puree- Charred Broccolini- Piquillo Pepper Coulis- Lamb jus \$46

Roasted Cauliflower Curry

Coconut Milk- Green Peas- Butternut Squash- Roasted Cauliflower- Cauliflower Rice \$21

Short Rib Risotto

Braised Short Rib- Bone Marrow- Crispy Shallots- Parmesan Cheese- Horseradish Zest \$24

Fettuccine Bolognese

Homemade Fresh Pasta- Ground Pork & Veal- Red Wine \$25

Sides

French Fries \$9

Roasted Vegetables \$9

Charred Broccolini \$9

Roasted Fingerling Potatoes \$9

Sauteed Spinach \$9

Sauteed Mushrooms \$12