



## HOUSE BREADS

### NAAN (V)

Cucumber Raita | Tamarind Sauce  
Mint-Cilantro Chutney



### PUFF BREAD (V)

Burrata Cheese



### PIZZETTA (V)

Mozzarella  
Honey | Garlic



## STARTERS

### ORGANIC BABY ICEBERG LETTUCE (GF)

White Anchovies | Chives | Yogurt Dressing | Parmesan



### JAMÓN IBÉRICO DE BELLOTA

Marinated Olives | Tête de Moine | Fig Confiture  
Sourdough Baguette



### CRISPY MIELIE PAP (GF, V)

White Maize | Onion-Tomato Chutney  
Bitter Greens | Parmesan



### LACQUERED TRUMPET MUSHROOM (GF, V+)

Lettuce | Pickled Radish | Herbs  
Habanero-Ginger Dressing



### YELLOWFIN TUNA (GF)

Cucumber | Salmon Roe | Mustard | Furikake



### BUTTER BEAN HUMMUS (V+)

Tahini | Tomato | Peppers | Almonds | Pita



### MUSSELS FRA DIAVOLO

Shallots | Garlic | White Wine | Tomatoes | Baguette



### LOCAL HEIRLOOM TOMATO (GF, V+)

Basil | Hazelnut | Garlic | Lemon Dressing



### PIMIENTOS DE PADRÓN (GF, V)

Crème Fraiche | Lime | Togarashi



GF = GLUTEN FREE | V = VEGETARIAN | V+ = VEGAN

*No additional gratuities are expected. Menus are subject to change based on seasonality and availability.  
Please let your server know if you have any food allergies. We cannot guarantee the absence of cross-contamination.*



# ENTRÉES

**HONEY-JERK MARINATED CHICKEN** (GF)  
Cabbage | Plantain | MaMaud Hot Sauce

**WOOD FIRE GRILLED MAHI-MAHI** (GF)  
Spiced Pumpkin | Chermoula | Okra

**BRAISED OXTAILS** (GF)  
Tomato | Carrot | Beans | Green Onion | Jalapeno  


**CARIBBEAN ITAL STEW** (GF, V+)  
Coconut | Tofu | Sweet Potato | Okra  
Green Onion | Jalapeño  


**SEAFOOD RICE** (GF)  
Calasparra Rice | Scallop | Shrimp | Mussels | Rouille  
   

**STEAK DIANE** (GF)  
Prime NY Strip Steak | Mushrooms | Onions  


**HOUSE MAFALDINE**  
Sausage Ragu | Burrata | Tomatoes | Basil | Parmesan  
  

**HERB RICOTTA DUMPLINGS** (V)  
Wild Mushrooms | Garlic Butter | Parmesan Cheese  
  

**BRICK OVEN VEGETABLES** (V)  
Butternut Squash | Onions | Peppers | Goat Cheese Soubise | Dukkah | Tender Herbs  
 

# MARKET SIDES

**CHARRED ASPARAGUS** (GF, V+)  
Harissa | Crispy Shallots

**MASHED YUKON GOLD POTATOES** (GF, V)  
Garlic | Chives | Scallion | Sea Salt  


**ROASTED KYOTO CARROTS** (GF, V)  
Sage | Ricotta  


**CRISPY TRUFFLE YUCA FRIES** (GF, V)  
Plain | Truffle-Parmesan  


**WILD RICE PILAF** (GF, V+)

## DINNER FOR TWO

**DRY AGED PRIME RIBEYE OF BEEF** (GF)  
Bordelaise Sauce | Garlic | Sea Salt  


 Dairy  Egg  Shellfish  Fish

 Wheat  Peanuts/Treenuts/Coconut/Sesame  Pork





## SWEETS

### CHOCOLATE CRÉMEUX

Pears | Almond Crumble



### BASQUE CHEESECAKE (GF)

Vanilla Sabayon | Figs | Grapes | Honey



### TIRAMISU

Espresso Sabayon | Chocolate Covered Espresso Beans



### WARM CITRUS BREAD PUDDING

Vanilla Ice Cream | Orange Syrup



### CHOICE OF HOUSE-MADE ICE CREAMS AND SORBETS



*Desserts May Contain Gelatin*

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## SIGNATURE NIGHTCAPS

### BANTHA MILK

\$20

Empress Gin | White Chocolate Liqueur  
Disaronno | Vanilla Syrup



### DARK-SIDE CAVE

\$16

Green Tea Infused Vodka | Mr. Black  
White Chocolate Liqueur | Matcha



### MOHONK BONFIRE

\$18

Old Grandad Bourbon | Marshmallow Syrup  
Chocolate Mole Bitters

Dow's, POR, NV	\$15
Grahm's, POR, NV	\$17
Warre's, POR, 2008	\$17
Quady, Elysium, CA, 2021	\$15
Lastau, Jerez, SPA, NV	\$15
San Emilio, Lustau, Jerez, SPA, NV	\$15
Sauternes, De La Tour Blanche, Bordeaux, FR, 2019	\$15
Donnafugata, Ben Ryè, Sicily, IT, 2018	\$20
Fattoria Selvapiana Vin Santo Del Chianti, 2013	\$15
Dashe Zinfandel, Dry Creek Valley, CA, 2018	\$15

Dairy   Egg   Shellfish   Fish

Wheat   Peanuts/Treenuts/Coconut/Sesame   Pork

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