



## Sunset Menu

### **Grilled Spanish Octopus - GF 14**

*Watermelon Corn Salsa, Chervil, Toasted Macadamia Nut and Pedro Jimenez Aged Sherry Vinegar*

### **Jamaican Lamb Patty 13**

*Curry Seasoned Diced Lamb, Onion, Carrot and English Peas baked in a Flaky Pastry with Mango Ginger Coulis*

### **Pan Seared Veal Sweetbreads 16**

*Fava Bean-Morel Mushroom Sauté, Celeriac Mousse and Truffle Bordelaise*

### **Buttermilk Fried Oysters 15**

*Half Dozen freshly shucked Gulf Oysters with Blue Cheese Cream, Shaved Vegetable Salad and Pickled Red Onion*

### **Coconut Shrimp 12**

*Baby Arugula and Roasted Pineapple Rum Dip*

*Executive Chef - Michael Klocinski*