

café chardonnay

APPETIZERS

Wild Mushroom Streudel

Filo with wild mushrooms over fontina fonduta 16

Jumbo Lump Crab Cake

Whole-grain mustard remoulade 18

Blue Point Oysters Rockefeller

Baked with spinach, parmesan and sambuca 17

Casserole of Escargot

Wild mushrooms, garlic, white wine and toasted almond butter, french bread crostinis 15

Rigatoni Mezze Bolognese

Bolognese sauce, basil and fresh buffalo mozzarella 14

Pan Seared Foie Gras

Duck confit, roasted butternut squash and house made blackberry compote 24

Chilled Shrimp and Jumbo Lump Crab

Key lime cocktail and mustard sauces 19

French Onion Soup

Baked with herb crostinis and Gruyere cheese 10

Brandied Lobster Bisque

Maine lobster, brandy, fennel and cream 13

SALADS

Caesar Salad

Hearts of romaine tossed with parmesan cheese, homemade croutons and our Caesar dressing 13

Roasted Beet and Stilton Salad

Red and golden beets, arugula and spiced pecans in a sherry pomegranate vinaigrette 15

Pear and Almond Crusted Goat Cheese

Artisan baby greens, warm goat cheese, sundried cranberries and champagne vinaigrette 15

Heirloom Tomato and Buffalo Mozzarella

Italian mozzarella, basil and aged balsamic 17

OCEAN

Macadamia Crusted Yellowtail Snapper

Coconut basmati rice, tropical fruit salsa & orange beurre blanc 38

Grilled Scottish "Loch Duart" Salmon

French lentils, wilted spinach and truffled frissee 36

San Francisco Cioppino

Lobster tail, fresh fish, mussels, clams, shrimp and calamari simmered with tomato, garlic, white wine and herbs over gemelli pasta 38

LAND

Herb and Dijon Crusted Rack of Lamb

Goat cheese mashed potatoes and lamb jus 46

Spiced Syrah Glazed Roasted Duck

Wild rice pilaf, braised red cabbage and blackberry gastrique 37

Grilled Filet Mignon

Potato gratin, shallot confit, cabernet reduction 46

Tandoori Spiced Roasted Boneless Chicken

Free range chicken, apricot couscous salad and vanilla curry yogurt 29

Grilled Argentinean Skirt Steak

Roasted garlic mashed potatoes, tomato-red onion salsa and chimichurri 37

Pan Seared Veal Scaloppine

Cremini mushrooms, handmade gnocchi, oven dried tomatoes & Marsala 36

Burgundy Braised Boneless Beef Short Ribs

Baby carrots, cipolline onions and truffled fingerling potatoes 37

Pan Roasted Veal Chop

Parmesan risotto, brandy and wild mushrooms 48

SIDES

Roasted Brussel Sprouts

Apple smoked bacon and spiced pecans 10

Roasted Asparagus

Extra virgin olive oil, lemon and Reggiano Parmesan 10

Sauté of Wild Mushrooms

Extra virgin olive oil, garlic and fresh herbs 11

Farm to Table

We have partnered with our local farmers, ranchers and fishermen to provide us with the highest quality ingredients to capture the best flavors of our area:

- Frank's Garden, Tequesta • Kai Kai Farms, Hobe Sound
- Third Wind Seafood • Farmhouse Tomato, Lake Worth
- Wild Ocean Seafood, Cape Canaveral
- Tequesta and Twisted Trunk Breweries
- St. Augustine Distillery

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions