

**APPETIZER****BUFFALO CHICKEN SPRING ROLLS – ASIAN/AMERICAN**

petite celery, bleu cheese emulsion, spicy reduction...9

ROASTED SHRIMP FLYTE – WORLD TASTING

meyer lemon & pancetta / pesto & truffle tomato / papaya & bacon chutney...15

BRAISED SHORT RIB – SOUTHERN AMERICAN

smoked peach purée, sautéed donut peaches, cinnamon gastrique...10

DIVER SCALLOP FLYTE – WORLD TASTING

enoki mushroom & pineapple / vanilla rutabaga & plum / parsnip puree & orange...15

ALLIGATOR TACO – CARIBBEAN

pear-apricot salsa, chorizo, mahon...9

PEEKYTOE CRAB WITH MELON FLYTE – INNOVATIVE AMERICANpistachio, arugula, parmesan with H₂O-melon / cantaloupe / Midori...12**SOUP**

GRAPE & ALMOND...5 CORN...5 SPICY HEIRLOOM TOMATO...5 SOUP FLYTE...7

SALAD**HANAE SESAME – ASIAN**

orange segment, blueberry, almond, Asian vinaigrette...9

LITTLE ITALY – ITALIAN

grape, arugula, mahon, 5 vinaigrette...9

PECAN PIE – AMERICAN

candied pecan, mache, blue-cheese ice cream, praline & pear vinaigrette...9

SALAD FLYTE

tasting of all three salads...10

ENTRÉE

PLEASE ALLOW AT LEAST 30 MINUTES FOR THE CHEFS TO ARTFULLY CONSTRUCT YOUR ENTRÉE.

CHILEAN SEA BASS – SOUTH AMERICAN

chilled wild rice pudding, fennel, mango, macadamia...30

PORCINI DUSTED TUNA – ITALIAN

lotus root purée, summer ragout, stone fruit & tawny port jam, lemon sorbet...30

HALIBUT TOMATO PANZELLA – ITALIAN

potato brioche, hen of wood mushroom, asparagus, mushroom macchiato...28

SPRINGER MOUNTAIN FARMS CHICKEN – CUBAN

feijoada, Cuban slaw, Spanish aioli, red pepper coulis...20

BROADLEAF ELK – NEW ZEALAND

fingerling potato, wild mushroom, saffron aioli, Coca-Cola reduction...35

OATMEAL DUSTED PORK LOIN – CENTRAL FRENCH

apple curry, orzo, red quinoa, spring onion relish, wild boar sausage...26

NATURAL FILET – INNOVATIVE AMERICAN

vision of paella, braised oxtail, scallops, plum jus, mirepoix gastrique...36

ASIAN VEGETABLE FLYTE – ASIAN

mung sprout cake / sesame seed glazed carrots / baby Asian greens & green tea vinaigrette...20

FLYTE USES HUMANELY RAISED LIVESTOCK AND ORGANIC/LOCAL PRODUCE WHENEVER POSSIBLE.

EXECUTIVE CHEF
BOBBY BENJAMINSOUS CHEF
JEN FRANZEN

WE REGRETFULLY CANNOT PROVIDE SPLIT CHECKS FOR PARTIES OF EIGHT OR MORE PEOPLE