



# tide to table

## *Your Custom Menu Heading Here*

### amuse

mango tuna tartare, hoisin– yuzu marinade

### course I

Langoustines, sweet pepper & garlic sauce, sofrito butter grits

### course II

lobster timbal, yucca mash, shitake mushroom, citrus beurre blanc

### intermezzo

passionfruit sorbet

### course IV

choice

grill blackened grouper, pineapple relish, green plantain tostone

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grilled hanger steak, parsley & red onion chimichurri, yucca hash

### dessert

dessert duo

chef's selection



Must be 21 or older to order and consume alcohol.  
Please consume responsibly.