

CAFÉ MARQUESA



STARTERS

She Crab Soup | \$16
lump blue crab & sherry

Bibb Lettuce, Red Oak, Frisée Salad | \$16
heirloom tomatoes, radish, bacon lardons, spiced pecans, quinoa,
goat cheese cream, apple vinaigrette

Shrimp and Grits | \$28
andouille sausage, tasso ham, scallion ribbons

Seared Chilled Yellow Fin Tuna | \$28
heirloom tomatoes, cucumber, charred red onion, carrot ginger vinaigrette,
avocado purée

Pan Seared Diver Scallops | \$39
cauliflower purée, roasted garlic sauce, fennel, malanga crisp

Hot and Cold Foie Gras | \$55
pan seared with toasted brioche, quince jam & poached pear
chilled with pomegranate gastrique & herb salad

Prime Beef Carpaccio | \$36
truffled egg salad, baby greens, asiago

Crispy Apalachicola Oysters | \$29
red rice, creole sauce, hollandaise glacé

ENTRÉES

Miso Glazed Black Grouper | \$58
wasabi mashed potatoes, bok choy, dashi mushrooms, toasted sesame seeds

Grilled Tenderloin of Beef "Oscar" | \$88
celery root purée, asparagus, lump crabcake, bearnaise

Grilled Veal Chop | \$82
potato gratin, asparagus, pineapple demi, pineapple relish

Pork Osso-Bucco | \$52
manchego polenta, mojo barbecue, cipollini onion

Maine Lobster Cassoulet | \$87
white and fava bean ragout, broccoli rabe, hackleback caviar

Grilled Swordfish Piccata | \$52
key west pink shrimp, roasted fingerling potatoes, haricot verts, lemon caper sauce



Six Course Tasting Menu | \$165
Available from 5:30 to 8:30 pm