



Wine Spectator
Award 2024

Rajkumar Holuss
Chef de Cuisine

Ivana Jankovic
Operations Manager



Editor's Pick
Best Seafood

ESTABLISHED 2018

Jewels of Land & Sea

8 Course Tasting Menu is available for parties of 6 or less.

CAVIAR traditional accoutrement | Siberian 1oz 89 | Oscietra 1oz 250
HALF DOZEN OYSTERS** apple mustard | green tea mignonette | fresh horseradish 29
MAINE LOBSTER chilled maine lobster | mango mustard | marie rose sauce 74

SAILS TASTING MENU -Per Table Only-

235 PER PERSON | 390 WITH WINE PAIRING

LOCAL FARM EGG

truffle and potato espuma
Telmont Champagne, Brut, FR



CRAB

avocado, pepper jam, mango purée
Marquis de Goulaine Rose d'Anjou La Roseraie, Loire, France



CRUDO*

melon, pickled radish, whole grain mustard citrus vinaigrette
Weingut Ulrich Langguth "Gourmet" Riesling 2020



LOBSTER RAVIOLI

Maine lobster, shellfish reduction
Christopher Creek, Lavo Vineyard, Sonoma Coast 2017



TUNA ROSSINI

smoked onion, truffle jus, seared foie gras
Santa Rita Floresta Cabernet Franc, Pumanque, Chile

OR

'LITTLE JOE' TENDERLOIN ROSSINI

roasted onion, maitake mushrooms, seared foie gras
Taplin Cellars 'Terra 9' cabernet Sauvignon, St.Helena '12



BLOOD ORANGE SORBET

campari



GRAND MARNIER SOUFFLÉ

grand marnier crème anglaise, house made vanilla ice cream
Domaine de Durban, Muscat de Beaumes 2016

OR

STICKY TOFFEE PUDDING

hot toffee sauce, candied pecans, house made vanilla bean ice cream
Kopke 30-Year-Old Tawny Port, Portugal

* Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters full cooked. If unsure of your risk, consult a physician.

SAILS A LA CARTE MENU

CAVIAR traditional accoutrement | Siberian loz 150 | Oscietra loz 300
HALF DOZEN OYSTERS** apple mustard | green tea mignonette | fresh horseradish 29

— COLD STARTERS —

CRAB & AVOCADO peekytoe crab, crème fraîche, pepper jam, mango purée 39
ARTICHOKE SALAD organic baby greens, fennel, banyuls roast shallot vinaigrette 22
ORGANIC BEET SALAD french feta cheese, cucumber, apple, endive, moscato vinaigrette 17
FOIE GRAS TORCHON cocoa nib, berry compote, yuzu 39
CRUDO* melon, pickled radish, whole grain mustard citrus vinaigrette 24
TUNA TARTARE* fennel marmalade, white soy vinaigrette, avocado mousse, sesame tuille 24
BEEF TARTARE* little joe grass fed prime tenderloin, foie gras ballotine, smoked eel, apple purée, brioche 39

— HOT STARTERS —

PEA & ASPARAGUS SOUP faroe island salmon, garlic potato espuma 21
WOOD-GRILLED OCTOPUS hazelnut romesco, piquillo pepper & caper vinaigrette 36
SHARK BAY SCALLOPS sage beurre blanc, squash purée 24
SEARED FOIE GRAS brioche, berry compote, yuzu, pistachio 39
CRISPY PORK BELLY miso-glaze, caramelized orange, fennel 18

— PASTA —

LINGUINI clams, nori, calabrian chili sea broth 35
TAGLIATELLE sunchoke, wild mushrooms, spring onion, piave vecchio 28
LOBSTER RAVIOLI maine lobster, shellfish reduction 59
TRUFFLE RISOTTO piave vecchio, mascarpone, shaved black truffle 59

— MAIN —

DOVER SOLE whole dover sole, piccata sauce 115
LOCAL SNAPPER shellfish bouillabaisse, ratatouille 63
TUNA ROSSINI pepper-crusted yellowfin tuna, seared foie gras, smoked onion puree, truffle jus 69
ORGANIC CHICKEN broccolini, house made chicken-fennel sausage, pistachio cream, red pepper purée 42
'LITTLE JOE' PRIME TENDERLOIN australian grass-fed beef, pearl onion, natural jus 72
WAGYU TENDERLOIN tajima wagyu, potato fondant, natural jus 105
16oz WAGYU RIBEYE tajima wagyu, potato fondant, natural jus 115
WAGYU BONE-IN RIBEYE tajima wagyu, natural jus 98 per lbs

— SEAFOOD MARKET —

NEW ZEALAND LANGOUSTINE 32
FRESH CATCH OF THE DAY (MP)

Daily offering fresh from our local fisherman and the shores of the Mediterranean Sea.
Prepared on our Wood-Burning Grill or A la Plancha with choice of Beurre Blanc, Piccata Sauce or Provençal Vinaigrette

— ACCOMPANIMENTS —

WILD MUSHROOMS 29 organic maitake, king trumpet, white beach	POTATO PURÉE 15 yucon gold potatoes, french echire butter
POTATO GRATIN 15 yucon gold potatoes, turnip, sweet onion	TRUFFLE POTATO PURÉE 29 yucon gold potatoes, french echire butter, black truffle
GRILLED ASPARAGUS 15 wood-grilled asparagus, asparagus purée, cured egg yolk	ROASTED VEGETABLES 14 selection of summer vegetables, broccolini, olive, provincial

— DESSERT —

MONTENEGRO mountain honey, walnuts, goat milk yoghurt 14
APPLE TARTE TATIN house made vanilla ice cream 21
STICKY TOFFEE PUDDING medjool dates, hot toffee sauce, candied pecans, house made vanilla bean ice cream 21
CHOCOLATE HAZELNUT GATEAU hazelnut nougatine, salted caramel, house made chocolate ice cream 18
GRAND MARNIER SOUFFLÉ grand marnier crème anglaise, house m ade vanilla bean ice cream 29
VALRHONA CHOCOLATE SOUFFLÉ grand marnier crème anglaise, house made vanilla bean ice cream 29
SORBET SELECTION three scoops of house made sorbet, fresh berries 18

*22 % SERVICE CHARGE ADDED TO EACH CHECK FOR OUR TEAM

**THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH SUCH AS OYSTERS, AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS (OYSTERS) FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.