



OYSTERS AND PEARLS

CALVISIUS OSCIETRA CAVIAR 1oz 150

PACIFIC OYSTERS *mignonette* Φ 4 each

APPETIZERS

SUNCHOKE BISQUE	<i>hazelnut, apple, radish</i> ψ Φ 15
BEET TARTARE	<i>mango saffron "yolk", cashew horseradish cream, endive</i> ψ Φ LD 17
CAESAR SALAD	<i>brioche croûtons, parmesan, herbs, anchovies</i> 19
RAW ALBACORE TUNA by CHEF ERIK ANDERSON	<i>parsley, marinated celery, chilies, lardo vinaigrette</i> Φ 21
HAMACHI CRUDO by CHEF ERIK ANDERSON	<i>fermented pineapple, burnt onion, fig leaf oil</i> Φ 20
OCTOPUS	<i>pineapple, greek yogurt, grapefruit, squid ink aioli, chorizo</i> Φ 22
BEEF TARTARE	<i>quail egg, horseradish crema, pickled mustard seeds</i> 22

THE SEA

GRILLED LOBSTER	<i>cornbread panzanella salad, smoked heirloom tomatoes, corn, truffle butter, yuzu vinaigrette</i> 72
CRISPY SKIN SALMON	<i>israeli couscous, haricot verts, citrus beurre blanc, broken tapenade</i> 34
CALIFORNIAN WHITE STURGEON by CHEF ERIK ANDERSON	<i>poached in chicken fat, savoy cabbage, grilled chicken hearts, caviar, roasted hay cream</i> Φ 45
CHARCOAL ROASTED BLACK COD by CHEF ERIK ANDERSON	<i>clam velouté, clam tartelette, stuffed leeks</i> 38
SEA SCALLOPS	<i>cauliflower, golden raisin, confit almonds, blood orange, kohlrabi, buttermilk sauce</i> Φ 44

THE FARM

WAGYU BEEF SHORT RIB	<i>whipped yukon potatoes, pickled pearl onions, grilled lettuce, roasted carrots, black garlic-smoked maple glaze</i> Φ 49
WHOLE ROASTED CHICKEN TO SHARE by CHEF ERIK ANDERSON	<i>stuffed breast, confit leg "jambonette", chicken liver terrine, glazed tokyo turnips</i> 86
CÔTE DU BOEUF TO SHARE by CHEF ERIK ANDERSON	<i>matsutake mushrooms, consommé, potatoes, bordelaise sauce</i> Φ 140
FOREST MUSHROOM TAGLIATELLE	<i>egg yolk, truffle, aged parmesan</i> 42
ARTICHOKE 'CRAB CAKE'	<i>hearts of palm, red bell pepper beurre blanc, basil pesto risotto</i> ψ LD 27
PORTOBELLO STEAK AND POTATOES	<i>grilled portobello mushroom, red garnet mashed potato, swiss chard, red wine reduction</i> Φ ψ LD 26

SIDES

CHARRED BROCCOLINI	<i>parmesan, garlic, red pepper flakes</i> Φ ψ 9
SAUTÉED SPINACH	<i>garlic, shallots</i> Φ ψ 9
ROASTED BABY POTATOES	<i>brown butter sabayon, chives</i> Φ 9
TRUFFLE FRENCH FRIES	<i>herbs, parmesan, truffle oil</i> Φ ψ 11
FRIED BRUSSELS SPROUTS	<i>sweet potatoes, hazelnuts, maple syrup</i> Φ ψ 11

LD - Recipes provided by vegan chef and healthy living educator, Leslie Durso

Φ *gluten free* ψ *vegetarian*

An 18% Service Charge Will Be Applied To All Coral Casino Checks. Current Sales Tax Will Apply.
Consuming Raw Or Undercooked Foods May Increase Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.
Kindly Refrain From Cell Phone Usage. No Cash Payment.



OYSTERS AND PEARLS

CALVISIUS OSCIETRA CAVIAR 1oz 120

PACIFIC OYSTERS *mignonette* Φ 3 each

APPETIZERS

SUNCHOKE BISQUE	<i>hazelnut, apple, radish</i> ψ Φ 12
BEET TARTARE	<i>mango saffron "yolk", cashew horseradish cream, endive</i> ψ Φ LD 14
CAESAR SALAD	<i>brioche croûtons, parmesan, herbs, anchovies</i> 12/16
RAW ALBACORE TUNA by CHEF ERIK ANDERSON	<i>parsley, marinated celery, chilies, lardo vinaigrette</i> Φ 17
HAMACHI CRUDO by CHEF ERIK ANDERSON	<i>fermented pineapple, burnt onion, fig leaf oil</i> Φ 16
OCTOPUS	<i>pineapple, greek yogurt, grapefruit, squid ink aioli, chorizo</i> Φ 17
BEEF TARTARE	<i>quail egg, horseradish crema, pickled mustard seeds</i> 18

THE SEA

GRILLED LOBSTER	<i>cornbread panzanella salad, smoked heirloom tomatoes, corn, truffle butter, yuzu vinaigrette</i> 58
CRISPY SKIN SALMON	<i>israeli couscous, haricot verts, citrus beurre blanc, broken tapenade</i> 27
CALIFORNIAN WHITE STURGEON by CHEF ERIK ANDERSON	<i>poached in chicken fat, savoy cabbage, grilled chicken hearts, caviar, roasted hay cream</i> Φ 36
CHARCOAL ROASTED BLACK COD by CHEF ERIK ANDERSON	<i>clam velouté, clam tartelette, stuffed leeks</i> 30
SEA SCALLOPS	<i>cauliflower, golden raisin, confit almonds, blood orange, kohlrabi, buttermilk sauce</i> Φ 36

THE FARM

WAGYU BEEF SHORT RIB	<i>whipped yukon potatoes, pickled pearl onions, grilled lettuce, roasted carrots, black garlic-smoked maple glaze</i> Φ 39
WHOLE ROASTED CHICKEN TO SHARE by CHEF ERIK ANDERSON	<i>stuffed breast, confit leg "jambonette", chicken liver terrine, glazed tokyo turnips</i> 69
CÔTE DU BOEUF TO SHARE by CHEF ERIK ANDERSON	<i>matsutake mushrooms, consommé, potatoes, bordelaise sauce</i> Φ 112
FOREST MUSHROOM TAGLIATELLE	<i>egg yolk, truffle, aged parmesan</i> 34
ARTICHOKE 'CRAB CAKE'	<i>hearts of palm, red bell pepper beurre blanc, basil pesto risotto</i> ψ LD 22
PORTOBELLO STEAK AND POTATOES	<i>grilled portobello mushroom, red garnet mashed potato, swiss chard, red wine reduction</i> Φ ψ LD 21

SIDES

CHARRED BROCCOLINI	<i>parmesan, garlic, red pepper flakes</i> Φ ψ 7
SAUTÉED SPINACH	<i>garlic, shallots</i> Φ ψ 7
ROASTED BABY POTATOES	<i>brown butter sabayon, chives</i> Φ 7
TRUFFLE FRENCH FRIES	<i>herbs, parmesan, truffle oil</i> Φ ψ 8
FRIED BRUSSELS SPROUTS	<i>sweet potatoes, hazelnuts, maple syrup</i> Φ ψ 8

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