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NINETEEN

DINNER

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SHARE

CHARRED OCTOPUS | 15

purple cabbage cured+ coconut + aji Amarillo + green chickpeas + black garlic + chimichurri

RIBS & MOLE | 14

citrus crema + cilantro + pickled shallots

SCALLOPS & PEAS | 16

pea + pineapple chutney + bacon lardons + semi dry tomatoes + mushrooms + fresno

HARISSA HUMMUS | 12

roasted cauliflower + banana peppers + pine nuts + sumac

PEACH & BURRATA | 16

baby arugula + balsamic caviar + evoo powder

CHEESE & CHARCUTERIE | 15

honeycomb + compote + crostini

JUMBO LUMP CRAB + PAPAYA | 14

lentil cracker + arugula + pomegranate + lemon + evoo

SOUP & SALADS

SMOKED TOMATO
BISQUE | 9

blue cheese mousse + micro basil + crostini + sherry gastrique

TPC SALAD | 14

sun-dried cherries + red onions + candied pecans + blue cheese + white balsamic & agave vinaigrette

SOUP OF THE DAY | 9

crafted with fresh seasonal ingredients

BABY KALE SALAD | 15

apples + bacon + avocado + radish + horseradish & herb bread crumbs + orange lavender vinaigrette

CAESAR SALAD | 14

shaved parmesan + crostini

add chicken 6 | shrimp 8 | faroe island salmon 10

MAIN

PAN ROASTED
FLORIDA GROUPER | 36

celeriac puree + roasted cauliflower + peach + grapefruit +aji amarillo + coconut

SOUS VIDE PHEASANT | 27

confit potatoes + root vegetables + apple + asparagus + mushroom + kale

MUSSELS & CLAMS | 27

thai spice + coconut + fresno + potato bread crostini

SUMAC CRUSTED
COLORADO LAMB | 48

black barley + artichoke + raisins + garlic + yogurt + confit cherry tomatoes + pistachios + mint chimichurri

SHORT RIBS | 27

bolognese cream sauce + herb pappardelle + asiago + fresh herbs

FAROE ISLAND SALMON | 27

everything bagel spice crusted + confit potatoes + black barley + avocado salsa verde + radish

DUCK BREAST | 29

five spice crusted breast + confit duck legs + oyster mushrooms + fennel + potato gnocchi + herb butter sauce

FALAFEL “MIGNON” | 21

kale puree + onion soubise + ras al hanout spiced baby carrots + citrus greek yogurt + mushrooms + vegan demi

STEAKS

6 OZ. FILET | 36

12 OZ. NEW YORK STRIP | 42

bone in 16 OZ. PRIME RIBEYE | 45

roasted fingerlings + seasonal vegetables
port demi

Above prices are subject to sales tax and voluntary service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness