

# A Culinary Voyage of Artistry and Elegance

## Prelude

Seasonal beginnings designed to awaken the palate and set the tone for the journey ahead.

### Heirloom Beet Composition (GF)

A duet of seasonal red and golden beets, balanced with seasonal fruit and truffle-whipped goat cheese, composed over organic leaves, with orange balsamic reduction and delicate balsamic "caviar" — 22

Suggested wine pairing: Rosé - Miraval, Côtes de Provence, France, 2023 – delicate, floral

### Golden Harvest & Arugula Salad (GF)

Florida winter fruits with arugula and fennel, brightened by dried cranberry vinaigrette and graced with Shropshire

Suggested wine pairing: Riesling Kabinett - Dr. Loosen, Mosel, Germany, 2022 – honeyed, crisp

### Avant Caesar Salad (RGF)

A refined interpretation of the classic, crisp romaine hearts, silky garlic anchovy emulsion, aged Gruyère, finished with a toasted ciabatta crisp – 19

Suggested wine pairing: Sauvignon Blanc (Sancerre) - Domaine Girault, France, 2024 – dry, clean, refreshing

### Ahi Tataki (GF)

Sushi-grade blue fin tuna delicately seared with sesame and nori, complemented by ponzu, yuzu gel, avocado-wasabi mousse, and finished with a puffed rice crisp – 23

Suggested wine pairing: Vermentino - I S Argiolas, Sardinia, Italy, 2024 – citrusy, herbal

## Warm Prelude

Kindled by warmth, these first embraces awaken the senses.

### Coastal Prelude

Today's inspiration — a harmonious composition of seasonal delicacies and global ingredients, crafted to embody the essence of coastal elegance — priced daily

### Cremini Mushroom Bisque (GF)

Silken mushroom purée with dry sherry and thyme, finished with truffle espuma, herb oil, and crisp crumbled applewood-smoked bacon — 18

Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, "Morassina," Piedmont, Italy, 2019

### Blue Crab and Reef Fish Cake

Delicately seared blue crab and local reef fish, paired with a smoked pepper emulsion and fermented garlic aioli.

Finished with crushed toasted hazelnuts for nuance and texture — 24

Suggested wine pairing: Albariño - Morgadio, Rías Baixas, Spain, 2023

### Japanese Wagyu Meatballs

Tender Wagyu beef meatballs enriched with smoked cheddar, served over a cool sweet-savory tomato marmalade. A refined play on comfort and indulgence, elevated by umami depth and balanced acidity — 26

Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022



## Sea to Ember

Where the ocean meets fire and flavor is reborn.

### Daily Oceanic Discovery

Chef Je's daily seafood creation

An inspiration from the sea, featuring the freshest catch, artfully paired with seasonal accompaniments and coastal aromatics – priced daily

Suggested wine pairing: Albariño - Morgadio, Rías Baixas, Spain, 2023

### Faroe Islands Salmon (GF)

Pan-seared, served with confit baby potatoes and a Sicilian caponata, a medley of stewed eggplant, tomato, and capers – 49

Suggested wine pairing: Sangiovese Blend - Rigoletto, Castello Collemassari, 2021 – peppery, bold

### Miso Glazed Chilean Seabass (RGF)

Buttery Chilean seabass glazed in sweet white miso, set atop a cloud of cauliflower mousse and tender couscous with confit wild mushrooms. Finished with an aromatic yuzu dashi, umami-rich with a bright citrus finish – 59

Suggested wine pairing: Pinot Grigio - Venica, Collio DOC, Italy, 2023 – mineral elegance

### Pistachio-Encrusted Black Grouper

Filleted in-house, gently seared and roasted to perfection. Presented over a tomato-essence farro risotto with delicate fennel aromatics, finished with a silky Pernod-saffron crema – 56

Suggested wine pairing: Viognier - Cambria, Santa Maria Valley, 2023 – apricot, floral

### Bone-In Swordfish “Ribeye of the Sea” (GF)

Bone-in cut dry-rubbed with aromatic spices and seared to a golden crust and tender center. Presented over a three-bean ragout, accented by Swiss chard, caramelized pearl onions, and pancetta – 52

Suggested wine pairing: Chardonnay - Chalk Hill, Russian River Valley, 2023 – stonefruit, vanilla

## Land to Flame

Earth's bounty, honored by flame and craft.

### Kurobuta Pork Porterhouse (RGF)

Glazed with Black Mission fig and paired with a silken Jerusalem artichoke mousse. Served alongside nutty freekeh and charred sweet corn, then finished with a savory bacon jam. Rustic yet refined elegance – 54

Suggested wine pairing: Sangiovese - Castello di Bossi, Chianti Classico DOCG, Tuscany, Italy, 2022

### Braised Australian Lamb Shank (GF)

Slow-braised, finished in a rich port-wine jus, over and a beluga lentil ragout with confit baby vegetables, served with confit baby potatoes, velvety parsnip mousseline, herb chermoula, finished with gremolata – 49

Suggested wine pairing: Barbera d'Alba - Giuseppe Cortese, “Morassina,” Piedmont, Italy, 2019 – juicy, fresh

### 32-Hour Braised Short Rib (GF)

Revealed tableside from a domed cloud of applewood smoke, meltingly tender short rib paired with truffle pomme puree, orange-honey glazed heirloom rainbow carrots, with onion jam and a chocolate infused demiglace – 55

Suggested wine pairing: Malbec - Antigal Uno, Mendoza, Argentina, 2022 – dark, spicy

### Black Angus Filet & Charred Prawns (GF)

Sumac-crusted Black Angus filet paired with charred prawns, thyme-infused potato pavé, and cardamom-accented peppercorn jus – 58

Suggested wine pairing: Merlot - Ferrari-Carano, Sonoma County, 2022 – plum, leather

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, especially  
if you have certain medical conditions, may increase your risk of foodborne illness

1/24/2025



## Amber Cove | Happy Hour Menu

Where the tide meets taste — inspired small plates & crafted cocktails.

Local by Heart. Global by Taste.

Daily 4–5:30 PM | Bar Only

### Coastal Cravings

#### Wagyu Hanger Steak Frites

Grilled wagyu hanger steak, whiskey-peppercorn cream, crisp frites — 26

*Suggested Pairing: Barolo — G.D. Vajra "Albe," Piedmont, Italy 2021*

#### Charred Fish Tacos

Fresh catch, red cabbage slaw, charred corn, house-smoked chili aioli, corn tortillas — 14

*Suggested Pairing: Sauvignon Blanc — Crowded House, NZ 2023*

#### Short Rib Risotto Arancini

Braised short rib, smoked cheddar center, truffle aioli — 14

*Suggested Pairing: Sangiovese — Castello di Bossi, Chianti Classico, Italy 2022*

#### Wagyu Kofta

Miso-tahini vinaigrette, sesame, crispy fried leeks — 16

*Suggested Pairing: Pinot Noir — The Four Graces, Willamette Valley, 2023*

#### Ceviche of the Day

Daily fresh catch, citrus marinade, house corn chips — priced daily

*Suggested Pairing: Albarino — Morgandoio, Spain, 2023*

#### Shish Tawook Skewers

Marinated chicken skewers, baba ghanoush, labneh, sesame, sumac — 14

*Suggested Pairing: Vermentino — I S Argiolas, Sardinia, Italy 2024*

#### Classic Yellowfin Tuna Tartare

Preserved lemon, capers, EVOO, shallots, crispy fish-skin chips — 16

*Suggested Pairing: Sauvignon Blanc - Domaine Gerault, Sancerre, 2024*

#### Whipped Feta

Honeycomb, caramelized Asian pear compote, warm pita — 12

*Suggested Pairing: Rosé — Miraval, Côtes de Provence, France 2024*

### Crafted Currents

#### Pumpkin Spiced Latte Martini

Espresso, pumpkin spice, marshmallow.

14

#### Amber Margaritini

Tequila, lime, agave, Grand Marnier float.

15

#### Briny Martini

Vodka, olive vermouth, cocktail onion.

15

#### Golden Hour

Spiced rum, amaretto, pineapple, lime.

13

#### Sea Plane

Gin, lemon, bitters, sparkling wine.

12

#### Amber Paloma

Bourbon, grapefruit, agave, bitters.

13

#### Seahorse

Patrón tequila, lime, ginger beer, sea salt.

14

#### Pomegranate Cosmo

Vodka, triple sec, lime, pomegranate.

14

## Select Wines | Happy Hour Pricing

Featured wines are 50% off regular prices from our coastal and global selections.

	1/4	1/3	Btl		1/4	1/3	Btl
<b>Prosecco, Syltbar</b>	8	11	32	<b>Sauvignon Blanc, Crowded House</b>	11	15	44
Crisp bubbles, green apple, pear.				Tropical and herbal.			
<b>Sancerre, Domaine Gerault</b>	12	16	48	<b>Rosé, Miraval</b>	9	12	36
Crisp citrus, flint minerality.				Dry, strawberry			
<b>Albariño, Morgadio</b>	10	13	40	<b>Malbec, Bodega Antigal, Uno</b>	9	11	34
Stone fruit, saline brightness.				Blackberry, cocoa			
<b>Vermentino, IS Argiolas</b>	9	12	36	<b>Pinot Noir, The Four Graces</b>	9	12	36
Citrus zest, almond hint.				Red berry, balanced oak finish.			

Prices are exclusive of tax & gratuity.  
Available at the Bar Only | Limited Quantities Daily.