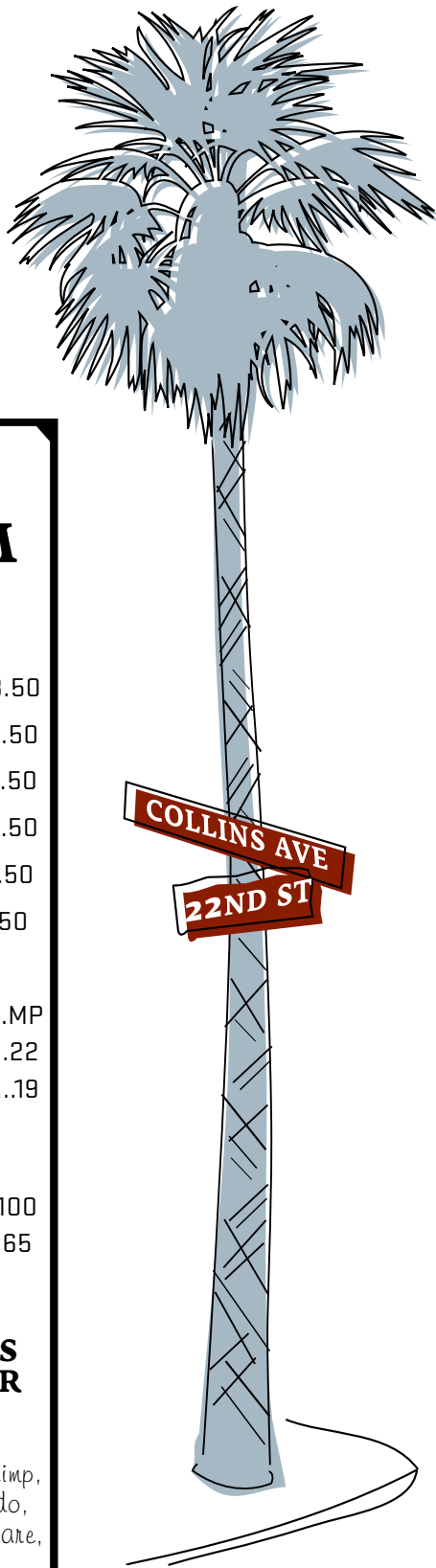


# The DUTCH



## Chef's Tasting Menu

### FOR THE TABLE

\$65/\$85 PP

#### SNACKS

- SHEEP'S MILK RICOTTA, GRILLED BREAD, HERBS.....14
- LITTLE LOBSTER ROLL, YUZU, TOBIKO, PICKLES.....8ea
- COUNTRY FRIED CHICKEN WINGS, DILL HONEY MUSTARD.....13
- MEATBALLS, RED SAUCE, PECORINO, SICILIAN OREGANO.....15

#### APPETIZERS

- BUTTER LETTUCE, FL CITRUS, AVOCADO, PISTACHIO, BUTTERMILK.....16
- BABY KALE SALAD, BAILEY HAZEN CHEESE, PEACANS, BROWN BUTTER....18
- YELLOWTAIL CRUDO, SPICY WATERMELON, JALAPEÑO.....20
- LOBSTER SALAD, VADOUVAN CURRY, MANGO, CASHEWS, COCONUT.....23
- CLASSIC CORVINA CEVICHE, ROCOTO CHILES, SWEET POTATO.....17
- SPANISH OCTOPUS, PIMENTÓN, CHICKPEA, CILANTRO.....20
- STEAK TARTARE, QUAIL EGG, WALNUTS, TRUFFLE VINAIGRETTE.....19

#### SECONDS

- PAPPARDELLE, LAMB RAGU, SHEEP'S MILK RICOTTA & MINT.....24
- SWEET CORN MEZZALUNA, GREEN ONIONS, HEN OF THE WOODS.....20
- SPRING PEA CASUNZIEI, PANCETTA, PARMIGIANO - REGGIANO.....22
- SCALLOP, GREEN PEA CURRY, ARTICHOKE, BERKSHIRE PORK BELLY.....35
- RED SNAPPER, WARM FARRO SALAD, HEIRLOOM TOMATOS, CLAMS.....34
- FAROE SALMON, MISO GINGER, HON SHIMEJI, BROCCOLINI.....32
- BAHARAT SPICED CHICKEN BIRYANI, ALMONDS, CAULIFLOWER.....26
- CHULETA CAN CAN, YELLOW RICE, LENTILS, SALSA CRIOLLA.....36

#### ON THE SIDE

- MEXICAN CORN, COTIJA, LIME, PIMENTON.....9
- ROOT SPINACH, SHALLOT BUTTER, CHILE.....9
- FRENCH FRIES.....9
- BROCCOLINI, SWEET THAI CHIILI SAUCE, CASHEWS.....10

#### FROM THE OYSTER ROOM

- ISLAND CREEK, MA.....3.50
- PETER POINT, MA.....3.50
- NAVY POINT, NY.....3.50
- SHIBUMI, WA.....3.50
- PICKERING PASSAGE, WA.....3.50
- LITTLE NECK CLAMS, ME.....1.50
- FL. STONE CRAB.....MP
- TUNA TARTARE, PONZU, CUCUMBER.....22
- PEEL N' EAT SHRIMP, RED REMOULADE.....19

#### CAVIARS

- SIBERIAN STURGEON.....100
- ROYAL OSSETRA.....165

#### THE BISCAIYNE PLATTER

oysters,  
little necks, shrimp,  
yellowtail Crudo,  
ceviche, tuna tartare

80

#### THE COLLINS PLATTER

oysters,  
little necks, shrimp,  
yellowtail Crudo,  
ceviche, tuna tartare,  
lobster salad,  
salmon tartare

130

#### PRIME BEEF

-ALL OF OUR BEEF IS SERVED BONE IN-  
SERVED WITH SWANK FARMS LETTUCES

- 10 OZ BEEF TENDERLOIN.....50
- 16 OZ BONE IN PRIME NY STRIP.....55
- 32 OZ AUSSIE WAGYU TOMAHAWK FOR TWO..125

Thank you for coming to our Restaurant.

Automatic service charge of 20% is applied, 22% to parties of 6 or more. Chef of the Kitchen: Adonay Tafur

There is a risk associated with consuming raw oysters, meats, poultry, fish, seafood and eggs. 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 under cooked foods, and should eat foods fully cooked. If unsure of your risk, consult a physician. If you have any allergies please notify your server.