



The Ritz-Carlton, Amelia Island

Experience dining at the ocean's edge. Simple elements
from the earth and sea. Properly seasoned. Artfully prepared.
And served in a contemporary coastal setting.

To Begin...

Grilled Romaine Salad / Parmesan / Tomato Fondue / Black Olive Tapioca 16

Roasted Root Vegetable Salad / Australian Feta / Asian Pear / Orange / Granola Crisp 17

Chilled Avocado Soup / Tasmanian Crab / Clementine / Candied Jalapeno / Popcorn Ice Cream 16

Key West Pink Prawns / Grits / Green Tomato Marmalade / Goat Cheese / Balsamic 20

Beef Tartare / Deviled Quail Egg / Mustard Seeds / Brioche / Dill Pickle Espuma 19

Labelle Farm Foie Gras / Onion Relish / Cinnamon Waffle / Oat Streusel / Huckleberry 24

Earth from the wood burning grill...

- 8 oz Painted Hills Beef Tenderloin 47*
6 oz Durham Ranch Bison Tenderloin 51
18 oz Bone-in Prime Rib-eye 61
5 oz Beef Tenderloin and Maine Lobster 69
8 oz New Zealand Elk Chop 39
7 oz Nebraskan Free Range Chicken Breast 33

Chef's Feature

“Steak & Eggs” Beef Tenderloin Served on a 250 Million Year Old Himalayan Salt Block 57

Sides

- | | |
|--------------------------------|---------------------------|
| <i>Mashed Potatoes 12</i> | <i>Wild Mushrooms 12</i> |
| <i>Logan Turnpike Grits 12</i> | <i>Creamed Spinach 12</i> |
| <i>Quinoa Risotto 12</i> | <i>Braised Kale 12</i> |

Sea...

- Alaskan Halibut / Gnocchi / Spinach / Piquillo Pepper / Grapefruit / Baby Potato Chips 44*
Scottish Salmon / Leek Bread Pudding / Braised Kale / Speck Ham / 63 Degree Egg 45
Striped Bass / Charred Octopus / Bamboo Rice / Bok Choy / Shiitake / Coconut Broth 45
Pappardelle Pasta / Scallops / Shrimp / Lobster / Wild Mushrooms / Sherry Emulsion 46

...Sweet Endings

Lemon Soufflé / Coconut Gelato / White Chocolate Anglaise 14

Valrhona Chocolate Soufflé / Banana Ice Cream / Black Sambuca Anglaise 14

Goat Cheese Soufflé / Raspberry Gelato / Basil Anglaise 14

Cream Fraiche Mousse / Strawberry Panna Cotta / Shortbread Crumble / Guava Sorbet 14

Mango Chocolate Bar / Mango Cremeux / Milk Chocolate Crunch / Mango Sorbet 14

Mini Soufflé Trio:

Lemon, Chocolate & Goat Cheese / Vanilla Bean Anglaise / Raspberry Gelato 20

Assortment of Sorbets:

Strawberry, Guava, Mango, Grapefruit & Kiwi 13

...With

Chocolate Martini / Absolut Vanilla / White Godiva / Dark Godiva 13

Espresso Martini / Absolut Vanilla / Kahlua / Espresso 13

Roasted Almond / Ketel One / Amaretto / Kahlua / Cream 13

Orange Brûlée / Grand Marnier / Crème de Cacao / Cream 13



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Chef's Adventure Menu

Signature Tasting – 4 Courses – 120

Sommelier Selected Wine Pairings – 55

Premium Sommelier Selected Pairings - 95

For Your Enjoyment, Tasting Menus Are Reserved For The Entire Table

Rick Laughlin

Chef de Cuisine

“Dine with the Chefs”

250 or 350 paired with wine

Experience a unique, private seat in the kitchen with a

Customized menu and optional wine pairings

Advance Reservations Required

Attention: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.