



The Ritz-Carlton, Amelia Island

Experience fine dining at the ocean's edge.
Simple elements from earth and sea,
properly seasoned, artfully prepared.
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*
- Butternut Squash Soup / Cranberry / Spiced Pecans / Vanilla Oil / Toasted Aromatics 18*
- “Smoked” Key West Prawns / Grits / Green Tomato Marmalade / Goat Cheese / Balsamic 20*
- Tuna Tartare / Dragon Fruit / Lotus Root / Pineapple Sorbet / Tempura Pearls 19*
- Labelle Farm Foie Gras / Caramel Apple / Onion Relish / Peanut / Berry Consommé 24*
- Beef Tartare / Deviled Quail Egg / Pickled Cucumber / Horseradish Cream / Baby Brioche 19*

Earth from the wood burning grill...

2 - 4 oz 1855 Prime Beef Tenderloin 47

12 oz Australian Wagyu NY Strip 70

6 oz Durham Ranch Bison Tenderloin 51

2 - 7 oz Colorado Lamb T-Bones 42

8 oz New Zealand Elk Chop 43

5 oz Beef Tenderloin and Lobster 69

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 62

Sides

Mashed Potatoes 12

Logan Turnpike Grits 12

Red Quinoa 12

Braised Kale 14

Wild Mushrooms 14

Brussel Sprouts & Bacon 14

Sea...

Alaskan Halibut / Gnocchi / Spinach / Piquillo Pepper / Grapefruit / Baby Potato Chips 44

Chilean Sea Bass / Leek Bread Pudding / Asparagus / Marinated Mushrooms / Clementine Jam 45

Florida Snapper / Charred Octopus / Bamboo Rice / Bok Choy / Shiitake / Coconut Broth 45

Pappardelle Pasta / Scallops / Shrimp / Lobster / Wild Mushrooms / Sherry Emulsion 46

...Sweet Endings

Chocolate Mint Soufflé / Mint Chocolate Chip Ice Cream / Crème De Menthe Anglaise 14

Brown Butter Apple Soufflé / Snickerdoodle Cookie Ice Cream / Apple Cider Anglaise 14

Pecan Pie Soufflé / Cranberry Goat Cheese Ice Cream / Bourbon Anglaise 14

Citrus Cheesecake Mousse / Brown Butter Shortbread / Raspberry Cremeux / Apricot Sorbet 15

*Chocolate Pâté / Raspberry / Chocolate Crumble / Peanut Butter Mousse
Blood Orange Sorbet 16*

Assortment of Sorbets:

Apricot, Blueberry, Blood Orange & Pineapple Mint 13

Mini Soufflé Trio:

Chocolate Mint, Apple & Pecan Pie / Vanilla Anglaise / Salted Caramel Ice Cream 20

...With

Gingerbread Coffee / Cognac / Gingerbread Syrup / Coffee / Whipped Cream 14

The Frangelican / Frangelico / Baileys / Kahlua / Espresso 14

*Bananas Foster Martini / Absolute Vanilla / House-Made Banana Liqueur
White Chocolate Godiva / Cream 14*

Pecan Pie Martini / Praline Liqueur / Ron Zacappa / Rum Chata / Cream 14



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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

Chef's Kitchen Table

*An intimate, interactive seat-in-the-kitchen experience for up to four guests
with a menu customized to your preferences by Chef Rick Laughlin*

250 or 400 with sommelier-selected wine pairings

Advance Reservations Required

Vegetarian and vegan menus available upon request

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