



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*
- Chef's Garden Heirloom Tomatoes / Speck Ham / Fried Pimento Cheese / BBQ Pine Nuts 18*
- "Smoked" Key West Prawns / Grits / Green Tomato Marmalade / Goat Cheese / Balsamic 20*
- Tuna Tartare / Dragon Fruit / Lotus Root / Pineapple Sorbet / Crispy Yucca / Cilantro 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...

- 8 oz 1855 Prime Beef Tenderloin 47*
6 oz Durham Ranch Bison Tenderloin 51
18 oz Bone-in Prime Rib-eye 61
5 oz Beef Tenderloin and 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 62

Sides

- Mashed Potatoes 12* *Braised Kale 14*
Logan Turnpike Grits 12 *Wild Mushrooms 14*
Red Quinoa 12 *Green Asparagus & Bearnaise 14*

Sea...

- Alaskan Halibut / Gnocchi / Spinach / Piquillo Pepper / Grapefruit / Baby Potato Chips 44*
Chilean Sea Bass / Leek Bread Pudding / Asparagus / Morel 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 Almond Soufflé / Cheese Cake Ice Cream / Pinot Noir Anglaise / Almond Brittle 14

Coffee Soufflé / Morello Cherry Ice Cream / Salted Caramel Anglaise 14

Citrus Rosemary Soufflé / Apricot Sorbet / Grand Marnier Anglaise 14

Textures of Peach / Honey Cake / Citrus Mousse / Strawberry Balsamic Ice Cream 15

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

Assortment of Sorbets:

Apricot, Blueberry, Blood Orange & Pineapple Mint 13

Mini Soufflé Trio:

Chocolate Almond, Coffee & Citrus Rosemary / Vanilla Anglaise / Cheese Cake Ice Cream 20

... With

Hot Chata / Steamed Milk / Chocolate Sauce / Rum Chata 14

The Frangelican / Frangelico / Bailey's / Kahlua / Espresso 14

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



The Ritz-Carlton, Amelia Island

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 400 paired with wine

Experience a unique, private seat in the kitchen with a

Customized menu and optional 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.