

FLORET

Chilled peekytoe crab, avocado, scallion, green apple, lemon	19
Salad of herbs and lettuces, shaved white mushroom, crunchy quinoa, manchego	15
Hamachi crudo, cucumber melon gazpacho, green almond	18
Japanese eggplant, crispy shallots, peanuts, palm sugar, mint	14
Cauliflower, pistachio, lemon, raisin, capers, colatura, calabrian chili	16
Potato gnocchi, artichoke, wild arugula, lemon, pecorino	21
Heirloom beans, garlic pistou, fine herbs, olive oil	18
Risotto, creamy eggplant, roasted beefsteak tomato, garlic chives, parmesan	19
Olive oil poached cod, artichoke, baby potato, aioli	32
Grilled mackerel, zucchini, broccoli, ramps, basil, chili	29
Roasted maine lobster, creamy spinach, ginger, chili, lime	42
Crispy whole dorade, grilled summer beans, sesame, sambal, lime (for two)	52
Roasted chicken, peach panzanella, cherries, almonds, blue cheese	28
Veal breast, morels, fava beans, english peas, vin jaune	32
Lamb ribs, cucumber yogurt, bulgar, roasted peppers, mint	31

DINNER

SUMMER 2019



Culinary Partner Joe Ogradnek Executive Chef Andrew Whitcomb

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

Floret is cash-free. We accept cards and forms of digital payment.