

## STARTERS

### OYSTERS BY THE 1/2 DOZEN\*

local citrus mignonette 24

### SHRIMP COCKTAIL

ponzu cocktail sauce 22

### HAMACHI\*

avocado, white soy, cilantro oil,  
ginger scallion jam, grapefruit 28

### TUNA & FOIE\*

yellowfin, aged foie gras, toasted brioche 32

### ANTONIUS CAVIAR\*

30g oscietra caviar 6 star 185

### PEARLS & ONIONS\*

caramelized french onion dip, antonius caviar,  
salt & vinegar chips 48

### KNIFE STEAK TARTARE\*

wagyu tenderloin, capers, pickled mustard seeds,  
egg yolk caramel, crispy kale 26

### MUSSELS

herb beurre blanc, focaccia 32

### DIVER SCALLOPS\*

celery root, herbal sea broth, truffle 55

### CRAB RICE

congarée & penn rice, kombu cream 36

## SALADS

### GARDEN SALAD

market vegetables,  
regenerative vinegar garden soil 17

### SEMINOLE PUMPKIN SALAD

pepita soil, coconut fat, agave 23

### CAESAR\*

baby romaine, parmesan, anchovy gremolata,  
croutons 22

### KNIFE WEDGE

dill ranch, blue cheese espuma, confit tomato,  
lake meadows bacon crumble 24

## PASTA

### DOPPIO RAVIOLI

cashew "ricotta", spinach & pesto, orange reduction,  
toasted pine nuts 28

### CARBONARA

lake meadow bacon, lake meadow 63° egg 36

### PAPPARDELLE BOLOGNESE

pancetta, beef, veal, lamb, tomato, parmesan 38

## MAINS FROM THE OVEN

### DAYBOAT CATCH

7 ounce fish filet, aji broth, butternut squash, braised fennel 52

### LOCAL WHOLE FISH

nuoc cham butter emulsion 75

### HALF LAKE MEADOWS CHICKEN

lemon leeks, seasonal truffle, whole grain mustard jus 55

### 14 DAY DRY AGED DUCK BREAST\*

pearl barley mirepoix, celery root, olive caramel, duck jus 72

### WAGYU PICANHA FRITES\*

10 ounce, potato pave, summer truffle, chimichurri 86

### LAMB LOIN\*

herb breadcrumbs, dijon, mint riesling gel, demi 98

### PRIME FILET MIGNON\*

10 ounce demkota ranch 98

## DRY AGED FROM THE BROILER

### 44 FARMS BONE-IN RIBEYE \*

### 44 FARMS BONE-IN NEW YORK STRIP \*

### AKAUSHI BONE-IN RIBEYE\*

At Knife & Spoon, our specialty lies in meticulously dry aging our steaks to perfection, ranging from 30 to 120 days and from 16oz to 48oz. Kindly inquire with our esteemed staff for today's available aging and size options.

## ENHANCEMENT

### SAUCE FLIGHT

béarnaise, demi & chimichurri 12

## SIDES

### CULTIVATED MUSHROOMS 19

\*locally sourced "play of sunlight farm"

### SEASONAL VEGETABLES 21

\*locally sourced "frog song organics farm"

### KIMCHI CREAMED SPINACH 17

\*house made kimchi

### JOHNNY MAC & CHEESE 16

\*bacon breadcrumbs

### POTATO PURÉE 15

### TEMPURA ONION RINGS 15

\*chipotle lime aioli

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*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 should eat these products fully cooked.

\*\*An automatic service charge of 20% will be applied to your check for parties of 6 or more but can be adjusted at your discretion.