

# FLOR FINA

## SALAD & SOUP

### CAESAR SALAD 15

romaine, parmesan, lemon-anchovy vinaigrette, sourdough tuile

### YBOR CHOP 15

romaine, crispy chickpeas, chorizo, avocado, pepitas, monchecho, oregano-honey vinaigrette

### LACINATO KALE SALAD 16

marinated butternut squash, chili candied pecan, sage bread crumb, cranberry-dijon vinaigrette

### SHE CRAB & COCONUT SOUP 16

gulf blue crab, scallion, chili, hominy

### BUTTERNUT SQUASH BISQUE 14

roasted pepitas, bacon-basil pesto, yogurt

## TAPAS & PASTAS

### CORVINA CRUDO 16

grape leche de tigre, lavender-citrus gel, chia seed, radish

### SEARED TUNA ESCABECHE 18

ancho chili, carrot-olive-tuna escabeche, micro cilantro

### LAMB CARPACCIO 20

cider vinegar powder, chili cured egg yolk, spanish olive oil

### WHITE BEAN RAVIOLONI 18

butternut & pistachio pasta, jalapeño brown butter, lemon

### CHERMOULA SAUSAGE 20

corn flour dumplings, mole amarillo, oaxaca cheese, poblano

### BEEF & VEAL MEATBALLS 16

sunday sauce, confit heirloom tomato, ricotta, crostini

### GAMBAS AL AJILLO 25

rigatoni cacio e uova, sage-pignola gremolata, truffle, pecorino

### CRISPY POTATO SPHERES 14

salsa brava, truffle-parmesan aioli, micro celery

### STEAK PINTXOS 22

smoked pineapple, shishito pepper, avocado crema

## Para la Mesa

### PARILLADA FEAST 100 SERVES 2

ropa vieja, lechon asado, gambas al ajillo, chorizo cubano, platanos maduros, yuca frita, yellow rice, black beans

## ENTREES

### FARMER'S PIE 28

local squash, lentils, pearl onion, english peas, red wine "gravy", cauliflower mash

### BRAISED CABBAGE ROLLS 26

bulghur wheat & mushroom picadillo, yellow rice, stewed tomato



### PAN-ROASTED AIRLINE CHICKEN BREAST 36

piri piri, crispy potato spheres, shaved brussels, caramelized shallot

### SHORT RIB STRACOTTO 38

fontina polenta, onion, carrot, tomato gravy

## WOOD-FIRED STEAKS

### FLAT IRON STEAK 32

8 oz, argentinean chimichurri, confit baby heirloom tomato & shallot

### PRIME FILET MIGNON 50

8 oz, peppercorn cream demi, tobacco shallot

### PROVIDENCE CATTLE RANCH NY STRIP 55

14oz, "old-fashioned" demi, black cherry, orange, bitters

### PROVIDENCE CATTLE RANCH RIBEYE 60

16 oz, black truffle herb butter, steakhouse mushrooms



### PAN-SEARED HALIBUT 44

truffle risotto, roasted wild mushrooms, butternut curtido

### BUTTER-POACHED LOBSTER 48

creamed melted leeks, brussels, pearl onion, granny smith apple

### CRISPY-SKINNED SNAPPER 45

wild rice, zhoug, fennel salad, pomegranate gastrique

## SIDES

### SWEET POTATO MASH 10

chili maple, crème fraiche

### STEAK FRIES 9

herbs, aioli, tomato marmalade

### BLISTERED GREEN BEANS 9

harissa, tahini yogurt

### MANCHEGO POTATO PUREE 12

osalted agave oregano butter

### BRUSSELS SPROUTS 13

lemon-truffle vinaigrette, toasted almonds, goat cheese

### CHARRED & BRAISED CABBAGE 11

garlic, parsley, lemon, pecorino

### YUCA FRITES 9

caper-cilantro-lime beurre blanc

FLOR  
FINA

