

# THE GRILL

AT THE SETAI SOUTH BEACH

## EXECUTIVE CHEF

David Werly

## SOUS CHEF

Matthew Fasekas

**Please note all prices are in US dollars and are subject to a 20% service charge and 9% taxes.**

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have a medical condition. There is a risk associated with consuming raw oysters. 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 oysters fully cooked. If unsure of your risk, consult a physician.

## COLD

### FROM THE BOARD

Served with Arugula and Parmigiano Reggiano

PALETA DE BELLOTA *Thirty Six Months* 18

PALETA SERRANO *Eighteen Months* 14

REDONDO JAMON SERRANO *Eighteen Months* 13

### THE CHEESES

TETE DE MOINE, EPOISSES DE BOURGOGNE,  
MORBIER, CROTTIN CHAVIGNOL AND CHEESE OF THE DAY  
*Cocoa Almond, Fig Cake, Poached Apricot in  
Sauternes, Champagne Grapes and Membrillo*  
24

WHOLE BAKED VACHERIN "LES CLARINE"  
*Homemade Blueberry Jam*  
28

### FROM THE RAW BAR

KUSHI OYSTER  
*With Pearls of Mignonette*  
Half Dozen 18 / Dozen 34

KEY WEST JUMBO STONE CRAB CLAWS  
*Tarragon Mayonnaise Florentine and Lemon*  
75

YUZU MARINATED YELLOWTAIL  
*Mirin and Sake Hearts of Palm, Hijiki, Avocado and Mango*  
24

OCTOPUS CARPACCIO & FLORIDA PRAWN TEMPURA  
*Baby Gem Lettuce, Orange and Avocado Vinaigrette*  
22

HOUSE-SMOKED SALMON MASON JAR  
*Rock Shrimp, Cucumber, Greek Yogurt and Dill*  
21

ROASTED SCALLOPS WITH LANGOUSTINE "EN KADAÏF"  
*Mosaic of Beets, White Balsamic Dressing*  
21

### THE CAVIAR RUSSE

1 OZ. SIBERIAN MALOSSOL OSETRA  
*Originating from Siberian Sturgeon stocks, our exclusive Baerii Osetra  
are deep mahogany to black in color and express clean focused flavor*  
125

1 OZ. CASPIAN SEA MALOSSOL GOLDEN OSETRA  
*Historically reserved for royalty, these unique golden eggs  
remain firm and distinctive*  
275

*Served with Fresh Blinis, Crème Fraîche and Classic Garnishes*

## HOT

SPANISH HAM CROQUETAS  
9

PAN SEARED ROUGIER FOIE GRAS  
*Spiced Bread and Citrus Glaze*  
24

SOUP OF FROGS LEGS AND NANTUCKET BAY SCALLOPS  
*Double Cream, Button Mushrooms, Parsley and Garlic*  
19

HANDMADE BRAISED SHORT RIB RAVIOLI  
*Root Vegetables, Sugar Snap Peas and Tomato Confit*  
22

FRESH SEASONAL BURGUNDY BLACK TRUFFLE RISOTTO  
49

SAUTÉED CALAMARI AND PATA NEGRA  
*Tomato Confit, Garlic Chips, Squid Ink Sauce and Aioli*  
24

FILET OF JOHN DORY  
*Peas, Celeriac and Chanterelles*  
27

BRAISED VEAL CHEEKS "PROVENCAL"  
*Tomato, Fennel, Celery and Bouillabaisse Jus*  
32

"IBERICO" SUCKLING PIG  
*Granny Smith Confit, Panisse, Tangerine Jus and Elderflower*  
28

PRIME CREEK STONE CORN FED BEEF FILET 8 OZ  
*Potato Soufflé and Green Pepper Sauce*  
38

### THE DESSERTS

APPLE TARTE TATIN  
*Crème Fraiche and Vanilla Ice Cream*  
14

VALRHONA CHOCOLATE "CHAUD-FROID"  
*Crispy Praline and Salted Caramel*  
14

CLASSIC VANILLA AND ORANGE CRÈME BRÛLÉE  
*with Raspberry*  
12

TRIO OF HOMEMADE SORBET  
*Yogurt, Herb and Cherry*  
12