



CHEZ L'AMOUR
l'entrée
SUMMER 2024

LES ANIMAUX

MEAT AND POTATOES* 32

sliced ny strip, port demiglaze, hassleback potato, summer vegetable (gf/df optional)
japanese A5 wagyu +20
add surf +10

SUMMER PEACH BBQ PORK 24

sweet grilled peach bbq braised pork belly, brown sugar bourbon beans (gf/df)

CARIBBEAN STREET CURRY 28

braised goat, roasted chickpeas, doubles

WAGYU SMASH SLIDERS 26

american wagyu, fig aioli, smoked gouda, atchara pickled vegetables, local lettuce

MENORCAN BOUILLABAISSE 32

diver scallop, yellowtail, jumbo prawns, chilean blue mussels, st. augustine style tomato and datil pepper broth, baguette crostini (gf optional)

SAN MARCO SCALLOPS* 30

seared diver scallops, beurre blanc, basil oil, char-grilled summer squash (gf)

GENERAL TSO'S BAO 22

sweet & spicy fried chicken, cucumber pickle, honey sesame aioli, steamed bun

MAPO TOFU 20

silken tofu block, minced pork, sichuan peppercorn, roasted chili oil, scallion

COCONUT CURRY POPCORN

CHICKEN 22

crispy fried chicken, mala, spicy green curry dipping sauce

RANGOON DIP 18

fresh lump crab, scallion curry cream cheese, crispy wontons

LES PLANTES

COMPRESSED WATERMELON 18

red and yellow watermelon, yuzu mint syrup, fresno chili, shaved red onion, queso fresco, mixed herbs (gf/vegan optional)

SUNSHINE CAPRESE 18

stratiatella, grilled stone fruit, heirloom tomatoes, citrus, white balsamic, basil (gf)

NOPALITO TARTARE 18

grilled prickly pear cactus, sweet summer corn, roasted cherry tomatoes, sweet potato, herb aioli, house brined potato crisps

OKRA TEMPURA 16

five spice powder, fresh herb ranch dip

PEANUT SATAY 16

grilled marinated and skewered tofu, coconut peanut sauce, chili, lime (gf/vegan)

HEIRLOOM FLATBREAD 16

local heirloom tomatoes, pecorino, mozzarella, parmesan, beurre blanc
shaved truffle and truffle cream +10

BLISTERED SHOSHITO PEPPERS 12

chili garlic honey butter, mala spiced sea salt (gf/vegan optional)

POMMES FRITES 12

house recipe ranch, peanut sauce, beet ketchup, curry aioli (gf/vegan optional)

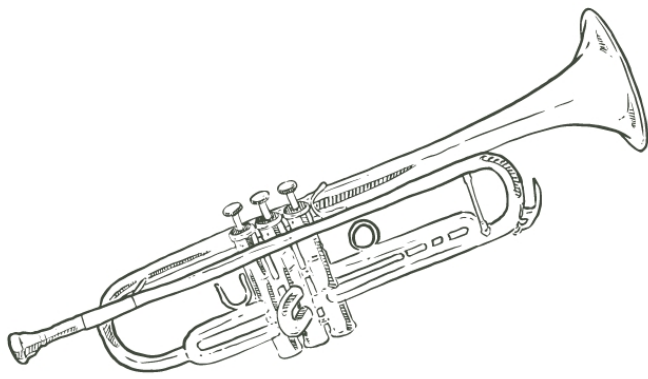
TABLE SALAD 16

local greens, seasonal vegetables, shaved fennel, ginger lemon vinaigrette, toasted bread crumbs (vegan/gf optional)

BREAD SERVICE 9

parker house milk rolls, whipped chili garlic honey butter

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



CHEZ L'AMOUR
CRUDO
SUMMER 2024

WAGYU BEEF TARTARE 32

A5 japanese wagyu ribeye, soy cured quail egg yolk,
nori waffle cone

SPICY YELLOWTAIL TACOS 26

crispy wonton taco shells, avocado cream, caviar, gold leaf

SASHIMI MARTINI 28

market selection sashimi, miso slaw, house pickled ginger,
house blend nikiri soy sauce

OCTOPUS CEVICHE 22

octopus, cucumber, bell pepper, citrus, shaved chili,
citrus vinaigrette (gf optional)

CAJUN TUNA NACHOS 26

seared tuna, diced cucumber, crunchy wontons, wasabi aioli

SALMON CARPACCIO 22

norwegian salmon, crispy sushi rice, sambal aioli,
yuzu ponzu (gf)

MORE IS L'AMOUR

shaved truffle 15

smoked trout roe 8

hackleback caviar 12

golden kaluga caviar 16

platinum osetra caviar 19

dehydrated wagyu tallow 12

caviar flight, warm buttered ciabatta crostinis 55



WAGYU EXPERIENCE 75

four 1 oz. japanese A5 wagyu skewers

hasselback potatoes

truffle cream

dehydrated wagyu tallow

finishing salts

seared tableside over an open flame

CAVIAR SERVICE 1 oz

house-brined potato crisps, wagyu

tallow, chives, truffle creme

hackleback 120

golden kaluga 160

platinum osetra 240

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
APPLICABLE TO ALL ITEMS ON THIS PAGE.



C H E Z L ' A M O U R
les élixirs
S U M M E R 2 0 2 4

THE HEIRESS 15

shoshito infused gin, heirloom tomato, poblano, basil, cilantro, lime, black garlic salt

MR TALLY-MAN 15

bourbon, vermouth, banana liqueur, pineapple, lemon, honey, saline

MARRIAGE OF FIGARO 16

rum, fig, vanilla, grapefruit, lime, bitters

THAI ME UP or THAI ME DOWN 16

vodka, traditional thai tea; served up or on the rocks

MANGO CLASSI 16

vodka, mango, coconut, yogurt, cardamom

BUBBLES BY THE GLASS

Pierre Sparr Cremant d'Alsace, France 15

Avissa Prosecco, Italy 8

WHITE BY THE GLASS

Juggernaut Chardonnay, Sonoma Coast 14

Txomin Etxaniz Getaria, Spain 14

La Caña Albariño, Spain 16

Slo Jams Sauvignon Blanc, Washington 15

RED BY THE GLASS

Areyna Malbec, Mendoza 12

Tapestry Red Blend, Paso Robles 14

Zin-Phomaniac Zinfandel, Lodi 14

Juggernaut Hillside Cabernet, California 15

WHITE LINEN 14

gin, orange blossom water, lemon, cucumber

PIMM'S CUP 12

pimm's no. 1, cucumber, lemon, ginger, mint

PALOMA 14

tequila, grapefruit, lime, aperol, pamplemousse, agave

SAGE GIMLET 16

gin, sage, lime

ESPRESSO MARTINI 16

vodka, juniper market magic cold brew, espresso liqueur, bitters

PAPER PLANE 15

rye, amaro nonino, aperol, lemon

DRAFT BEER

Peroni 6

Sapporo 7

Dos Equis Lager 6

Aardwolf Belgian Pale Ale or

Aardwolf Southbank IPA 8

CANNED BEER

Tecate Mexican Lager 5

Athletic Upside Dawn n/a 6

Finnback Crispy Morning 8

Finnback Rolling in the Clouds 8

Congaree & Penn Farmhouse Cider 6



C H E Z L ' A M O U R
dessert
S U M M E R 2 0 2 4

CRÈMÉ BRÛLÉE 12
seasonal (gf)

SUMMER SORBET 10
made in house with seasonal fruit
(gf/vegan)

THE PONCE 14
our signature datil dark chocolate ganache cheesecake (gf)

THE MONICA 12
dark chocolate cake, molasses, cookie dough, buttercream frosting,
chocolate covered malt pretzels

SPANISH MAGNOLIA 14
guava preserves, whipped cream cheese, yellow cake

FRANKLY, MY DEAR 12
red velvet cake, cream cheese frosting

GLOBETROTTER 15 / 27
melange of dairy, crunchy nuts, sweet honey, accouterments
two cheeses or four

SEXY VEGAN 15 / 27
carefully selected vegan cheeses, seasonal accouterments
two vegan cheeses or four

Quinta do Crasto Ruby Port 10

Dow's Tawny Port 20