



CHEZ L'AMOUR

CRUDO

SPRING 2024

DAILY CRUDO 20

market fish, yuzu vinaigrette, sliced chili, micro greens (vegan optional)

SASHIMI MARTINI / PLATTER (serves 1-2 / 3-4) 28 / 46

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

WAGYU BEEF TARTARE 32

A-5 Japanese wagyu ribeye, soy cured quail egg yolk, nori waffle cone

OCTOPUS CEVICHE 22

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

SPICY YELLOWTAIL TACOS 26

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

CAJUN TUNA NACHOS 24

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

aburi wagyu rosette 22

uni 18

Dehydrated wagyu tallow 12

soy-cured quail egg 8

caviar flight, warm buttered ciabatta crostinis 55

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.



CHEZ L'AMOUR

l'entrée

SPRING 2024

LES ANIMAUX

LAMB BOULETTES 24

minced lamb and pork, smashed english peas, feta, mint (gf)

MUSSELS MENORCA 20

signature st. augustine style tomato and datil pepper broth (gf optional)

BIKINI SLIDERS 26

serrano ham, spanish chorizo, mayport shrimp, manchego cheese, truffle cream

SAN MARCO SCALLOPS 30

seared, beurre blanc, basil oil, charred asparagus (gf)

MEAT AND POTATOES* 32

thinly sliced ny strip, demiglaze, hassleback potato, spring vegetable (gf/df optional)

DATIL GLAZED PORK BELLY 24

soy garlic braised pork, spicy sweet chili glaze, miso slaw (gf/df)

COCONUT CURRY POPCORN

CHICKEN 22

crispy fried chicken, mala, spicy green curry sauce

BREAD SERVICE 9

parker housemilk rolls, whipped chili garlic honey butter

LES PLANTES

BLISTERED SHOSHITO PEPPERS 15

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

LOCAL MUSHROOM CROSTINI 18

seared seasonal mushrooms, chevre, hot honey, ciabatta (vegan optional)

GARDEN CAPRESE 18

stratiateella, marinated spring vegetables, lemon, white balsamic, basil (gf)

MISO EGGPLANT & WHITE BEAN HUMMUS 15

warm pita, harissa, mint (vegan)

BEET TARTARE 16

truffle cream, dijon, capers, shallot, house brined potato crisps (gf)

PESTO FLATBREAD 16

fig, pecorino, mozzarella, hot honey

CRISPY MAITAKE MUSHROOMS 20

passion fruit, raw honey, whipped garlic confit (vegan optional)

POMMES FRITES 12

peanut sauce, beet ketchup, curry aioli (gf/vegan)

TABLE SALAD 16

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

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CHEZ L'AMOUR

dessert

SPRING 2024

CRÈMÉ BRÛLÉE 12
seasonal (gf)

SPRING 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



CHEZ L'AMOUR

les élixirs

SPRING 2024

BROOKLYN BABY 15
honey liqueur, gold rum, lime

CRAZY ON YOU* 14
tequila, guava, lemon, egg white

UBE BAE 16
gin, pineapple, lime, coconut milk, ube

GARDEN PARTY 16
vodka or gin, cucumber, lemon, st.
germaine, basil

BUBBLES BY THE GLASS
Pierre Sparr Cremant d'Alsace, France 15
Avisa 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

PENICILLIN 14
scotch, honey, lemon, ginger

PIMM'S CUP 12
pimm's no. 1, cucumber, lemon, ginger,
mint

SATURN 14
gin, passion fruit, orgeat, falernum, lemon

VESPER 16
gin, vodka, lillet

ESPRESSO MARTINI 16
vodka, juniper market magic cold brew,
espresso liqueur, bitters

SASSY MARTINI 15
vodka, lime, passion fruit, prosecco

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