

currents



soup and salad

conch and clam chowder
cup \$5 bowl \$8

chicken tortilla soup
cup \$5 bowl \$8

farm tomato salad
(local)
greek yogurt, goat cheese
watercress, fleur de sel, mint
\$8

caesar salad
romaine spears, parmesan, white anchovy
with warm garlic crouton
\$10

currents wedge
smoked bacon, egg, fried onion, blue cheese, tomatoes
with balsamic vinaigrette
\$9

wild arugula salad
(local)
pineapple carpaccio, shaved brazil nut, avocado, manchego
with lemon-dijon vinaigrette
\$10

specialties

forest mushroom risotto
slow roasted local farm tomatoes, thyme
sherry essence
\$18

brined & smoked half chicken
(sustainable)
honey sweet potatoes, bacon, spinach
grain mustard sauce
\$20

braised angus beef short ribs
bacon-blue macaroni, asparagus
natural jus
\$22

6oz niman ranch filet mignon
(sustainable)
peppercorn mashed potatoes, swiss chard
brandy pan sauce
\$32

appetizers

grilled shrimp cocktail
(local-sustainable)
vodka cocktail sauce
\$12

crab napoleon
grapefruit, avocado
cilantro salad
\$10

tempura "popcorn" shrimp
sriracha, scallion,
ponzu dipping sauce
\$10

farm green tomatoes
(local)
buttermilk marinated and fried,
smoked paprika, toasted almonds, crème fraiche
\$8

braised short rib flatbread
boursin, chopped chives
port gastrique
\$8

seafood

key west pink shrimp
(local-sustainable)
smoked cheddar grits, peppadew relish
\$27

bronzed sea scallops
celeriac puree, gremolata, roasted beets
\$26

pan seared corvina
(local)
cannellini bean and chorizo stew, micro celery
\$24

grilled mahi mahi
(local)
cauliflower pancetta scramble, beluga lentils, port glaze
\$22

crispy loch duart salmon
(sustainable)
porcini dusted, farro risotto, wilted spinach
warm smoked shallot vinaigrette
\$26

sides

buttered asparagus | sautéed whole grain mustard spinach | bacon-blue macaroni
peppercorn mashed potatoes | smoked cheddar grits
\$5

\$30 prix fixe menu

caesar salad or *currents wedge*
brined & smoked half chicken or *braised beef short ribs* or *grilled mahi mahi*
your choice of dessert...

At Hyatt our philosophy is based on our commitment to provide food and beverage that is nutritious, fresh and reflective of the local area.

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

desserts

currents cheesecake
balsamic strawberries
vanilla wafer crumble

sticky toffee pudding
caramel sauce
vanilla bourbon sauce

banana split parfait
bananas, vanilla ice cream,
toasted coconut, coconut sauce,
strawberries, whipped cream

key lime pie
lime zest
whipped cream

**chocolate espresso
pot du crème**
chambord macerated berries
crème fraîche

\$6



wine

dry sparkling wines and champagne

segura viudas **brut, cava, reserva**, catalonia, spain, nv 30.00
veuve clicquot **brut**, "yellow label", champagne, france, nv 95.00

sweet white/blush wines

beringer **white zinfandel**, california 28.00
clean slate **riesling**, mosel, germany 32.00

dry light white wines

cavit **pinot grigio**, delle venezie, italy 30.00
pighin **pinot grigio**, friuli-grave, friuli-venezia giulia, italy 42.00
silver birch **sauvignon blanc**, mariborough, new zealand 36.00
santa margherita **pinot grigio**, valdadige, veneto, italy 55.00

dry medium intensity white wines

canvas **chardonnay**, california 30.00
frim **chardonnay**, sonoma county, california 44.00
sonoma cutter **chardonnay**, "russian river ranches", sonoma county, california 52.00
franciscan **chardonnay**, napa valley, california 45.00

dry light red wines

de loach **pinot noir**, "winemaker's blend", california 40.00
macmurray ranch **pinot noir**, sonoma coast, california 45.00
de loach **pinot noir**, russian river valley, california 60.00

dry medium intensity red wines

canvas **merlot**, california 30.00
napa cellars **merlot**, napa valley, california 52.00
razor's edge **shiraz**, south australia 35.00
canvas **cabernet sauvignon**, california 30.00
lyeth **cabernet sauvignon**, "de lyeth", sonoma county, california 38.00
rodney strong **cabernet sauvignon**, sonoma county, california 52.00
marchesi di frescobaldi **chianti rufina**, "castello di nipozzano", riserva, tuscan, italy 52.00