

Rue Saint-Marc

2103 San Marco Blvd 32207 · +19046190861 · Updated: Jan 14, 2026

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FIRST COURSE 6

Frog Song Organics' Lettuce	\$16.00
pine nuts, chickpeas, radish, currants, tahini-yoghurt vinaigrette	
Duck & Pork Pâté	\$16.00
pistachios, quince mustard, orange compote, pickled shallots, shiso	
Tortelloni Pasta	\$17.00
pecorino romano filling, pistachios, beets, radicchio, balsamic	
Maine Scallops	\$22.00
roasted sunchoke, parsley gremolata, charred grapefruit, citrus beurre blanc	
Mayport Shrimp	\$18.00
sweet baby carrot, mandarin orange, dates, ras el hanout	
Soup Saint-Germain	\$15.00
split pea-bacon purée, serrano ham, crème fraîche, pea croquette	

SECOND COURSE 4

Mediterranean Sea Bass	\$38.00
spinach purée, glazed parsnip, olives, roasted lemon, golden raisin coulis	
Atlantic Halibut	\$40.00
cauliflower agnolotti, Swiss chard, nori crisps, sauce grenobloise	
Duck Leg Confit	\$36.00
farro piccolo, Tokyo turnips, black trumpet mushrooms, cabbage, Madeira jus	
Hunter Cattle Co. Ribeye	\$49.00
maitake mushroom, black garlic, carrot, daikon cake, broccolini, bordelaise	

THIRD COURSE 4

Chocolate Ganache	\$15.00
hazelnut dacquoise, toasted meringue, salted caramel ice cream	
Cashew-Cardamom Cake	\$15.00
honey yoghurt, candied tangerine, bee pollen, chai milk sherbet	

Amaretto Soufflé	\$15.00
pear compote & ice cream	
Farmstead Cheese Selection	\$20.00
cranberry and walnut bread, cherry compote	

THE RUE EXPERIENCE 1

The Rue Experience	AVAILABLE OPTIONS
A five-course blind tasting menu with Chef's presentation of the season's best ingredients. This is a 2-3 hour dining experience. Due to the nature of this menu we cannot always accommodate extensive allergies or dietary needs. We are happy to prepare meals without gluten, beef, pork, shellfish, tree nuts, peanuts, or dairy (with the exception of butter). Salt, allium, egg, and butter cannot be removed from the dishes. We may not be able to accommodate individuals with multiple restrictions/allergies. In order to maintain the integrity of our dishes, no other dietary requirements can be met, such as vegan or vegetarian, as well as allergies to all seafood. Thank you for your understanding. Participation by the entire table is required.	Rue Experience:
	\$95.00
	Wine Pairings: \$50.00