

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Ravioli Monte Carlo

Ricotta, artichoke barigoule
summer truffle

Smoked Grouper Feuillantine

Blackening spice
creamy lime vinaigrette

Poultry Liver Mousse

Port wine gelée, savory almond croissant

Lilac Caviar Service

Osetra, sundried tomato dip
pommes rösti

APPETIZERS

Red Beet Mezzelune

Salt-baked celeriac, English peas in tangerine agrumato
horseradish

Marinated Half Maine Lobster

Compressed strawberries, melted rhubarb, wildflowers

Tuna Tartare Mont Blanc

Avocado, demi sec tomatoes, garlic meringue

Diver Scallop

Pinenut-preserved lemon risotto, rosemary embers

Shrimp a la Plancha

Pacific pink shrimp, stracciatella cappelletti, Iberico ham
saffron tomatoes

Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

Spice Braised Rabbit

Semolina pasta halo, provencal mustard
parmesan-potato cloud, guanciale

ENTRÉES

Spanikopita Cannelloni

Tender leeks, crispy mushroom salad
black truffle purée

Roasted Dover Sole *(Supplement 20)*

Wild morel grenobloise, fresh rigatoni
tomato sauce à l'arête

Atlantic Swordfish

Vesuvian tomato puttanesca
roasted eggplant caviar

Ora King Salmon

Blue lump crab, pommes fondantes
fresno-lime butter

Cornish Game Hen en Rotisserie

Chicken tallow rice pilaf, trough artichokes
roasted crayfish, chicken jus à la Nantua

Duck au Poivre

Peppered duck breast, crispy leg confit
heirloom citrus glazed carrots & favas

Aged Colorado Lamb Chop

Saucisse d'agneau, leeks in vinaigrette
coriander-black truffle crumble

Petite Filet of Beef

Green asparagus & beef tongue salad
ginger vinaigrette, sauce Colbert

DESSERT

Chocolate Walnut Crémeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Caramelized Honey Bombe

White chocolate honeycomb, miel bavarois
almond croustillant

Olive Oil Gâteau

Candied orange & fennel jam,
Campari sprinkles

Bomboloni

Apple-rosemary caramel, Calvados crème

Robiola Goat Cheese

Herbes de Provence lavash, apricot mostarda
balsamic reduction

Serves Two

Gulf Red Snapper

Baked in cataplana, creamy grits
fennel, saffron, white asparagus
rich shellfish broth

Côte de Boeuf Rotisserie

Ratatouille gratin
spring garden chimichurri

Serves Two

Dark Chocolate Soufflé

Vanilla gelato,
orange marmalade
saffron Anglaise

Chefs John Fraser & Joshua Werksman

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