

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Gooseberry & Soubise Tartelette

Purée Vidalia onion, fresh tarragon
verjus reduction

Maine Lobster Croquette

Calabrian chili, pipperrade gel

Poultry Liver Mousse

Port wine gelée, savory almond croissant

Lilac Caviar Service

(Supplement 175)

Osetra, sundried tomato dip

pommes rösti

APPETIZERS

Roasted Heirloom Beet Salad

Smoked labneh, rye crisp, red beet gelée & pickled shallots

Cape Canaveral Shrimp

Jamón Iberico, saffron tomato, citrus

Diver Scallop

Pinenut-preserved lemon risotto
rosemary embers

Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

Hudson Valley Foie Gras

Port wine poached pear, pistachio brioche, Sauternes jus

MID-COURSE

Spaghetti alla Chitarra

Hay infused Sunchoke, Alba truffle

ENTRÉES

"Cacio e Pepe" Winter Truffle Caramelle

Roasted stone fruit, brown butter walnuts
Scarmoza cheese

Beeswax poached Halibut

Cauliflower & hazelnut croustillant, Swiss
chard roulade, trout roe, chartreuse nage

Ora King Salmon

Alaskan king crab, pommes fondantes
fresno-lime butter

Cocoa Nib Crusted Duck

Crispy leg confit, blood orange glazed
carrots

Colorado Lamb Loin

Fines herbes crust, lentils du Puy, apple
mostarda, dukkah spice & sauce niçoise

Prime Beef Tenderloin

Root vegetable gratin, leek & huckleberry
crumble & green peppercorn jus

Serves Two

Prime Beef Ribeye en Rotisserie

(Supplement 135)

Ratatouille gratin
garden chimichurri

DESSERT

Chocolate Walnut Crémeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Humboldt Fog Cheese

White balsamic pearls, apricot mostarda
toasted milk bread croutons

Raspberry Bavarian

Fruit rouges, lemon curd ice cream
pistachio génoise

Dark Chocolate Cremeux

Petit Gateau, saffron ice cream, cocoa tuile
toasted milk bread croutons

Serves Two

Dark Chocolate Soufflé

Pistachio gelato
saffron anglaise

Chefs John Fraser & Joshua Werksman

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.
An automatic gratuity of 20% will be added to all parties of 6 or more but can be adjusted at your discretion.

Five Course Dinner 195

Wine Pairing 95

We are proud to partner with the following domestic
and local farms:

Fat Beet Farm, Tampa, FL

Tampa Bee's, Tampa, FL

Brick Street Farms, St. Petersburg, FL

Florida Pure Sea Salt Co., St. Petersburg, FL

Sammy's Seafood, St. Petersburg, FL

The Chef's Garden, Huron, OH