

HORS D'OEUVRES

Chef's selection for the table

Pain Lyonnais
milk bread, sweet onions, thyme

Gooseberry & Soubise Tartelette
puréed vidalia onion, verjus reduction

Maine Lobster Feuillantine
calabrian chili aioli, chive

Poultry Liver Mousse
six-seed, savory tarragon macaron

Lilac Caviar Service
(Supplement 175)
osetra, caramelized onion
dip
pommes rösti

APPETIZERS

Choice of One

Asparagus Salad
asparagus and truffle, snow peas, truffle aioli
citrus vinaigrette, robiola goat cheese

Spice Crusted Tuna
green chickpea-ramp hummus, seabean
easter egg radish, nasturtium

Diver Scallop
pinenut, preserved lemon risotto
rosemary embers

Heritage Pork Belly & Spanish Octopus
spicy nduja sausage, sweet corn succotash

Lemon Risotto
cape canaveral rock shrimp, fava beans, cirelli trebbiano

Truffle Tajarin (Supplement 40)
hand-cut pasta, parmigiano reggiano

ENTRÉES

Choice of One

"Cacio e Pepe" Truffle Caramelle
brown butter walnuts, scamorza cheese
piquillo pepper, baby squash

Dover Sole Beurre Noisette (Supplement 30)
leek fondue, sherry glazed petit vegetables
truffle

Scamp Grouper a la Plancha
vesuvian tomato puttanesca
roasted eggplant caviar

Ora King Salmon
alaskan king crab, pommes fondantes
glazed turnip, fresno-lime butter

Duck au Poivre
peppered duck breast, crispy leg confit
heirloom citrus glazed carrots

Colorado Lamb Côtelette
fine herb crust, braised lamb shank
roulade, dukkah spice & fig jus

Prime Beef Tenderloin
root vegetable gratin, leek & huckleberry
crumble, green peppercorn jus

Serves Two

Day Boat Snapper
baked in cataplana
cape canaveral prawns
creamy grits
saffron shellfish broth

Prime Beef Ribeye en Rotisserie
(Supplement 150)
ratatouille gratin
garden chimichurri

DESSERT

Choice of One

Baba au Rhum
dry curaçao, white chocolate namelaka
candied orange

Strawberry Shortcake
olive oil sponge, strawberry crémeux
basil caviar

Chocolate Walnut Crémeux
dark chocolate sponge, milk chocolate
ganache, espresso gelato

Humboldt Fog Cheese
white balsamic pearls, apricot mostarda
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.

Four Course Dinner 160
Wine Pairing 85

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