

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Heirloom Tomato Tartelette

Demi-sec, fermented
concasse tomatoes

Maine Lobster Feuillantine

Calabrian chili aioli, chive

Poultry Liver Mousse

Port wine gelée, savory almond croissant

Lilac Caviar Service

(Supplement 175)

Osetra, sundried tomato dip
pommes rösti

APPETIZERS

Red Beet & Robiola Ravioli

Sicilian pistachio, apple crumble
spring garlic emulsion

Bluefin Tuna a la Plancha

Scallion sauce verte, Umami bouillon, porcini oil

Diver Scallop

Pinenut-preserved lemon risotto
rosemary embers

Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

Spice Braised Rabbit

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

Black Truffle Tajarin *(Supplement 35)*

Hand cut pasta, Parmigiano Reggiano

ENTRÉES

Smoked Provolone Caramelle

Sweet corn & lemon verbena nage
hibiscus-infused watermelon, pickled tomato

Roasted Dover Sole *(Supplement 20)*

Porcini mushroom duxelles
Pommes mousseline, roasted cipollini

Scamp Grouper a la Plancha

Vesuvian tomato puttanesca
roasted eggplant caviar

Ora King Salmon

Alaskan King crab, pommes fondantes
fresno-lime butter

Duck au Poivre

Peppered duck breast, crispy leg confit
heirloom citrus glazed carrots

Colorado Lamb Cotelette

Poached leek, asparagus & sauce Niçoise

Prime Beef Tenderloin

Spring herb salad, pickled new potatoes
peppercorn jus

DESSERT

Baba au Rhum

Dry Curaçao, white chocolate namelaka &
candied orange

Piña Colada

Coconut Crème, pineapple upside down
cake, pineapple compote & lime sorbet

Chocolate Walnut Crémeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Bomboloni

Apple caramel, Calvados crème
rosemary dust

Robiola Goat Cheese

Lavender herb cracker, apricot mostarda
aged balsamic reduction

Serves Two

Day Boat Snapper
baked in cataplana
Cape Canaveral prawns
creamy grits
saffron shellfish broth

Prime Beef Ribeye en Rotisserie

(Supplement 135)

Ratatouille gratin
garden chimichurri

Serves Two

Dark Chocolate Soufflé
Vanilla gelato
orange marmalade
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.

Four Course Dinner 150

Wine Pairing 80

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

Rosewood Ranch, Ennis, TX