

## 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

### Pumpkin Nage Espresso

Brown butter, pepitas

## APPETIZERS

### Duck Egg Raviolo

Roasted squash ricotta, savoy cabbage  
toasted hazelnut, spiced jus

### Persimmon Salad

Macerated grapes, Robiola goat cheese  
mustard greens, pistachio vinaigrette

### Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

### Spice Braised Rabbit

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

### White Alba Truffle Tajarin (*Supplement 35*)

Hand-cut pasta, Parmigiano Reggiano

### Lilac Caviar Service

*(Supplement 175)*

### Osetra, sundried tomato dip

pommes rösti

## ENTRÉES

### "Cacio e Pepe" Winter Truffle Caramelle

Roasted stone fruit, brown butter walnuts  
Scarmoza cheese

### 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

### Héritage Confit Turkey

Haricots vert, vidalia onion jam, cornbread  
stuffing, pommes purée, giblet gravy  
cranberry chutney

### Prime Beef Tenderloin

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

### Berkshire Pork Collar

Fondant brussel sprout, apple mostarda  
nueski lardon

## DESSERT

### Pecan Smoked Chocolate Mousse

Flourless cake, vanilla bourbon gelato

### Chocolate Walnut Crèmeux

Dark chocolate sponge, milk chocolate  
ganache, espresso gelato

### Bomboloni

Apple caramel, Calvados crème  
rosemary dust

### Pumpkin Cheesecake

Sage ice cream, candied walnuts  
rosemary dust

Serves Two

### Prime Beef Ribeye en Rotisserie

*(Supplement 135)*

Ratatouille gratin  
garden chimichurri

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