

## HORS D'OEUVRES

*Selections for the table*

### Pain Lyonnais

milk bread, sweet onions, thyme

### Gooseberry & Soubise Tartelette

puréed vidalia onion, fresh tarragon  
verjus reduction

### 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

### Roasted Heirloom Beet Salad

smoked labneh, rye crisp, red beet gelée, pickled shallots

### Peppercorn Crusted Tuna Rossini

seared foie gras, pistachio pound cake, tuna jus

### 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

### Truffle Tajarin *(Supplement 40)*

hand-cut pasta, parmigiano reggiano

## ENTRÉES

### "Cacio e Pepe" Winter Truffle Caramelle

roasted stone fruit, brown butter walnuts  
scarmoza cheese

### Dover Sole Beurre Noisette *(Supplement 30)*

leek fondue, sherry glazed petit vegetables  
winter truffle

### 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 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

Day Boat Snapper  
baked in cataplana

Cape Canaveral Prawns  
creamy grits  
saffron shellfish broth

Prime Beef Ribeye en Rotisserie

*(Supplement 135)*  
ratatouille gratin

## DESSERT

### Baba au Rhum

dry curaçao, white chocolate namelaka  
candied orange

### Scotch Hot Toddy

black walnut & earl grey sponge  
spiced cremeux, persimmon, lemon  
verbena sorbet

### Chocolate Walnut Crèmeux

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 150  
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