

HORS D'OEUVRES

Chef's selection 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
seven-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 Rossini
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
roasted stone fruit, brown butter
walnuts, scarozza cheese
- 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 Costelette
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 cremeux
basil caviar
- 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 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