

HORS D'OEUVRES

Selections for the table

Pain Lyonnais

Milk bread, sweet onions, thyme

Gooseberry & Soubise Tartelette

Purée 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

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

Truffle Tajarin *(Supplement 35)*

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 20)*

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 Cotelette

Fines herbes crust, lentils du Puy, apple
mostarda, dukkah spice & sauce niçoise

Prime Beef Tenderloin

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

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 Crémeux

Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Humboldt Fog Cheese

White balsamic pearls, apricot mostarda
toasted milk bread croutons

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
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