**Plated Dinner Menu**

**Starting at 3 Courses $114 per person, 4 Courses $126, 5 Courses $138, 7 Course-Tasting Menu $165**

**$150 Deposit Required** **$700 Minimum (Accommodations can be made for smaller groups during non-peak dates) A server fee of $300 will be added to all groups over 12 people**

**7% Sales Tax is added to the per person price**

Menus can always be customized, the per person pricing may be subject to change.

 **Appetizers** (select one)

* Lemon and Herb Gulf Shrimp with roasted fresh Artichokes, Heirloom Tomatoes, Spiced Oils
* Golden Diver Scallops over Parsnip Puree, Florida Citrus and Ginger Buerre Blanc, Basil Chips
* Chilled Gulf Shrimp with Radish, Caper and Pickled Onion Salad, Bloody Mary Cocktail
* Crispy Gulf Coast Oysters over Pork Belly with a Bourbon BBQ Glaze
* Lump Blue Crab Cake with Etoufee Sauce and roasted Bell Pepper Relish
* Stuffed Quail with velvet Gumbo and pickled Peppers
* Velvety White Asparagus Soup with Pickled Scallions, Percorino Hazelnuts and Herb Oil
* Duo of Oysters: Grilled with Andouille, Arugula, Blue Crab, Asiago, and Lemon;

 Raw with Mango, Lime, and Candied Jalapeno Salsa

 **Salads** (select one)

* Greens Salad, shaved Vegetables, Pork Belly Croutons, White Cheddar, Herb Vinaigrette
* Florida Heirloom Tomato Salad with Fresh Mozzarella, candied Onions, picked Herbs, Arugula Pesto
* Baby Romaine with shaved and crisp Parmesan, roasted Grape Tomatoes, and Creamy Peppercorn Caesar Dressing
* Gold Beet Tartare with creamed Chevre, Pickled Onion, Valencia Orange, Pecorino-Garlic Crunch, Red Beet Vinaigrette

 **Entree** (select one) **\*Ask about Supplemental Pricing for FL Spiny or Maine Lobster**

* Angus Beef Filet and Gulf Grouper, Herb Risotto, roasted Baby Carrots, crispy Onions, and Meuniere
* Carved Angus Beef Striploin over Rosemary Mashed Potatoes, Caramelized Onion, local Mushrooms and Peas, and Peppercorn Jus
* Certified Angus Beef Filet with Duchess Potatoes, Roasted Broccolini and Pearl Onion, Mustard Veloute
* Crusted Lamb Chops with Herb Cous Cous, Halloumi, roasted Bell Pepper Salad, and Natural Jus
* Gulf Grouper with roasted Garlic Aioli, Mushroom and Leek Risotto, Pea Puree, and Tomato Chutney

 **Dessert** (select one)

* Lavender-scented Sponge with Florida Strawberry Buttercream, and Romanoff Sauce
* Chocolate Sponge Cake with whipped Carmel, Strawberry-Vanilla Coulis
* Cherries Jubilee with Vanilla Ice Cream
* S’mores Terrine with Chocolate Mousse and toasted Meringue over Brown Butter and Chocolate Graham
* Bailey’s Tart with Salted Carmel, and White Chocolate Ganache, shaved Chocolates
* Layers of Key Lime and Raspberry Mousse with Almond-Graham and Blueberry Preserves