**Plated Dinner Menu**

**Starting at 3 Courses $110 per person, 4 Courses $126, 5 Courses $134, 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, per person pricing may be subject to change.

 **Appetizers** (select one)

* Handmade Sweet Potato Gnocchi with Mushrooms, Port-Cranberries, and Praline
* 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 smooth Etoufee Sauce
* Carved Duck Breast with Balsamic Fig Jus and Petit Greens
* Crispy Phyllo-wrapped Gulf Shrimp, Yellow Bell Pepper Jus and Roasted Pepper Salad
* Velvet Onion Soup with crisp Garlic and Shallot, Asiago Tuile, Green Onion 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
* Pear Salad with roasted Butternut Squash, Pomegranate, Blue Cheese, Butter-Pecan, Maple Cider Vinaigrette
* Baby Romaine with shaved and crisp Parmesan, roasted Grape Tomatoes, and Creamy Peppercorn Caesar Dressing
* Gold Beet Salad with Burrata, Pickled Onion, Apple, Jicama, Pecorino-Garlic Crunch, Caramelized Onion Vinaigrette

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

* Angus Beef Filet and Grouper Piccata, Confit Potatoes, grilled Asparagus, crispy Onions, and Meuniere
* Carved Angus Beef Strip Loin, Potato Puree, Roasted Onions and Mushroom, Beet Emulsion, and Peppercorn Jus
* Certified Angus Beef Filet with Duchess Potatoes, Roasted Broccolini and Pearl Onion, Mushroom Jus
* Pan seared Gulf Snapper, Dauphinoise Potato, shaved Brussels Sprouts, Pancetta and Apple, crisped Parsnips, and Dill Buerre Blanc
* Gulf Grouper with roasted Garlic Aioli, Pea Puree, creamy Lemon Orzo Pasta and Tomato Chutney

 **Dessert** (select one)

* Individual Autumn-spiced Butter Cake with Candy Apple Emulsion
* Chocolate Sponge Cake with whipped Carmel, Strawberry-Vanilla Coulis
* Apple Galette with Caramel Ice Cream
* Triple Chocolate Cream Horns with Pomegranate Preserves
* Bailey’s Napoleon with Brown Butter and Salted Carmel, and White Chocolate Ganache
* Key Lime Parfait with Graham and Blueberry Preserves