**Plated Dinner Menu**

**Starting at 3 Courses $110 per person, 4 Courses $126, 5 Courses $134, 7 Course-Tasting Menu $165**

**$150 Deposit Required** **$600 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)A server fee of $300 will be added to all groups over 10 people**

**Added to the per person pricing is 7% Sales Tax and 20% Gratuity**

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

**Appetizers** (choose one)

* Royal Red Shrimp over handmade Chive and Citrus Gnocchi
* Pan-roasted Scallops over Saffron, Lemon, and Shellfish Risotto
* Crispy Gulf Coast Oysters over Pork Belly with Meuniere Sauce
* Lump Crab Cake with Creole Tomato Jus and Baby Greens
* Forest Mushroom and young Asparagus Tart with Goat Cheese and Petit Salad
* Tuna Tartare with Avocado, Strawberry, Mango, Scallion, Lime, and Crisp Tortilla
* Grilled Gulf Oysters with Arugula, Bacon, Asiago, and Lemon

**Salads** (choose one)

* Sliced Florida Tomato Salad with Burrata Cheese, Basil, and Balsamic
* Assorted Greens Salad with shaved Vegetables, Pork Belly Croutons, Aged White Cheddar, Herb Vinaigrette
* Baby Spinach and Arugula Salad with Florida Strawberries, roasted Peaches, Scallions, Almonds, shaved Gruyere Cheese, and ShallotVinaigrette
* Bibb Lettuce Salad with Pickled Red Onion, Manchego Cheese, Almond, and a Lemon-Thyme Vinaigrette
* Baby Romaine with shaved and crisp Parmesan, roasted Grape Tomatoes, and Creamy Peppercorn Caesar dressing

**Entree** (choose one)

* Certified Angus Beef Filet and roasted Grouper with Southern Blue Crab Risotto, roasted Baby Carrots and Asparagus, and Wine Merchant Sauce
* Certified Angus Beef Filet over Potato Puree with melted Leeks, blistered Broccolini and Tomato, and Bordelaise Sauce
* Pan-roasted Royal Red Shrimp over Creamy Stone Ground Grits, and Etoufee Sauce
* Gulf Snapper over Confit Potatoes, Mushrooms and Artichoke, Tomato, Lemon Ragout
* Prosciutto-wrapped stuffed Chicken Breast with Grain Mustard Fondue and roasted Baby Vegetables

**Dessert** (choose one)

* Florida Strawberry Tart with Caramel Ice Cream
* Flambéed Cherries Jubilee and Vanilla Ice Cream
* Key Lime Parfait with Graham and Blueberries
* Whipped Chocolate Mousse with Caramel, Ganache, Fresh Berries and Vanilla Chantilly
* Florida Berry Cheesecake Parfait layer with Mint-glazed Sponge Cake