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

 **Appetizers** (choose one)

* Asparagus and Gruyere Tart with Baby Greens and a Grain Mustard Jus
* Crispy Gulf Coast Oysters over Pork Belly with a Bourbon BBQ Glaze
* Lump Crab Cake with Creole Tomato Jus and Baby Greens
* Diver Scallops with Spring Peas, Puree, and Pea Tendrils
* Louisiana-Style BBQ Gulf Shrimp in Meuniere Sauce with Stone Grits and Crostini
* Herb-Horseradish Lamb Lollipops with Peas, Forest Mushrooms
* Tuna Tartare with Avocado, Strawberry, Mango, Scallion, Lime, and Crisp Tortilla
* Duo of Oysters: Grilled with Louisiana Butter, Arugula, Blue Crab, Asiago, and Lemon;

 Raw with Mango, Lime, and Candied Jalapeno Salsa

 **Salads** (choose one)

* Assorted Greens Salad with Shaved Baby Spring Vegetables, Pork Belly Croutons, Aged White Cheddar, and an Herb Vinaigrette
* Watercress and Bibb Lettuce Salad, Florida Strawberries, shaved Fennel and Radish, Vidalia Onion Vinaigrette, and Crispy Halloumi
* Baby Romaine with Shaved and crisp Parmesan, roasted Grape Tomatoes, and Creamy Peppercorn Caesar Dressing
* Sliced Florida Tomato Salad with Burrata Cheese, Basil, and Balsamic

 **Entree** (choose one)

* Certified Angus Beef Filet and Gulf Grouper with Spring Onion and Asparagus Risotto, roasted Baby Vegetables, and Wine Merchant Sauce
* Certified Angus Beef Filet with baked Duchess Potatoes, roasted Broccolini and blistered Tomato, and Bordelaise Sauce
* Carved Beef Striploin with warm Roasted Tomato and Herb Chimichurri, Potato Puree
* Pan-fried Gulf Grouper with Chili, Cherry Tomato, and Blue Crab over Herb Gnocchi
* Bronzed Gulf Snapper over Creamy Stone Ground Grits, served with an Etoufee Sauce
* Chicken Diane over mashed Yukon and melted Leeks, with a velvet Mushroom Sauce

 **Dessert** (choose one)

* Florida Strawberry Cream Cake with White Chocolate Ganache
* Individual Mango and Pineapple Upside-down Cake with Cherry Ice Cream
* Chocolate Mousse with Vanilla and Brown Butter Sponge, and Ganache
* Macerated Florida Berry Pavlovas with Citrus Mousse
* Key Lime Parfait with Graham and Blueberry Preserves