

1st Course

Jumbo Lump Crab cakes with young arugula salad, mango ketchup, coconut rum beurre blanc

Florida Spiny Lobster Agnolotti, pea tendrils, melted ramps and beurre monté

2nd Course

Caesar Salad en Croute with Reggiano Parmesan

Iceberg Wedge Maytag dressing, teardrop tomatoes, toasted hazelnuts, and pancetta

Chicken Consomme with tortellini and tender root vegetables

3rd Course

Veal Tournedos with Gremolata rosemary fried pommes, porcini ragout, braised leeks and rum au poivre

Filet of Beef Tenderloin with smoked shallot Yukon mashed potatoes, sautéed baby vegetables and foie gras beurre rouge

Crab crusted Florida Grouper with roasted fingerling potatoes, asparagus, and vanilla bean beurre blanc

Dessert Course

Banana and White chocolate Brioche Bread Pudding

Hot Chocolate-Bailey's Soufflé
with marshmallow ice cream

Strawberry Gateaux with fruit coulis