



Coursed Prefix Dinner Menus for Summer 2010

Crispy Apalachicola Oysters

Cucumber, Lemon Aioli, Dill, Red Pepper, Oriental Curry

Arugula Panzanella

Lemon, Olive Oil, Garlic Crouton, Oven Dried Tomatoes, Shaved Parmesan

Gulf of Mexico Stew

Snapper, Alligator Point Clams, Bay Scallops, Gulf Shrimp, Saffron, Fennel-Tomato Broth

Blueberry Crisp

Homemade Vanilla Ice Cream, Candied Pecans

Grilled Gulf Shrimp

Preserved Lemon Butter, Smoked Paprika, Fresh Herbs, Arugula

Homegrown Tomato Caprese

Buffalo Mozzarella, Basil, Tuscan Olive Oil, Grilled Bread, 15 yr. Aceto Balsamico

Beef Tenderloin

Parmesan Potato Gratin, Mushroom & Spring Onion Ragout, Basil Jus

Warm Chocolate Cake

Homemade Vanilla Ice Cream & Raspberry Caramel

Local Tomato Gazpacho

Avocado, Blue Crab, Paprika Oil, Chives

Mascarpone & Spinach Raviolis

Cream Corn, Brown Butter, Thyme, Parmesan,

Pan Roasted Destin Snapper

Warm Potato Salad, Fresh Herbs, Arugula, Preserved Lemon, Champagne Butter

Banana Pudding

Chocolate Ganache

Please contact us for pricing info. Thank you.