

Elegant Evening

EMERALD COAST
CHEFS

Appetizer (Choose 1)

Whipped Ricotta

Herb Whipped Ricotta, Local Honey,
White Balsamic, Warm Sourdough

Island Shrimp Cocktail

Chilled Citrus Poached Shrimp,
Pineapple Jalapeno Chutney.

Crudo

Seasonal Fish, Aguachile, Fresh Radish, Chili
Thread

Crab & Crostini

Lump Crab, Spiced Cream Cheese,
Peppers, Onions, Fresh Tarragon

Beef Tartare

Classically Prepared With Shallot, Caper,
Quail Egg Yolk, Dijon, Black
Volcanic Salt.

Salad (Choose 1)

Blueberry & Balsamic

Baby Spinach, Goat Cheese, Brown Sugar Pecans,
Fresh Berries, Blueberry Balsamic Vinaigrette.

Beet

Roasted Beet, Arugula, Goat Cheese,
Fennel Confit, Balsamic Fig
Vinaigrette.

Pear Salad

Baby Greens, Shaved Pear, Bleu Cheese,
Champagne Walnut Vinaigrette.

Burrata

Heirloom Tomato, Balsamic Reduction, Black
Volcanic Salt, Crouton, Lemon Vinaigrette.

Entree (Choose 1)

Seared Scallops

Saffron Cauliflower Puree, Chorizo, Torched Green Onion, Radish, Dried Chili

Harissa Chicken

Harissa Rubbed Roasted Chicken Thigh, Crispy Potato, Corn, Poblano Hominy, Adobo Beurre.

Whole Roasted Filet

Roasted Fingerling Potato, Black Garlic Butter, Asparagus, Manchego, Cracked Pepper.

Caribbean Grouper

Seared Local Caught Grouper, Candied Jalapeno, Jasmine Rice, Pineapple Pico De Gallo, Lemongrass Coconut Broth.

Maple Bourbon Pork

Roasted Pork Tenderloin, Maple Bourbon Glaze, Rice, Black Eyed Peas, Tomato Relish.

Dessert (Choose 1)

Vol Au Vent

Puff Pastry, Sweet Cream Cheese Filling, Sugared Strawberries, Mint, Lemon Zest

Bread Pudding

Banana Brulee, Brandy Caramel Sauce, Toasted Walnut.

“Tiramisu”

Espresso Brownie, Whipped Mascarpone, Ladyfingers, Cacao

Panna Cotta

Vanilla Bean Panna Cotta, Seasonal Toppings.