Elegant Evening

Winter 2026 - 2027

EMERALD COAST CHEFS

Chef Kara Mardell

Appetizer (Choose One)

Lamb Lollipops
Seared Lamb Lollipop, Garlic Confit, Aioli, Herbs De Provence

Crab Cake
Lump Crab, Poblano, Red Onion, Lemon Achiote Aioli

Gulf Shrimp
Citrus Poached Shrimp, Served Chilled, Pineapple Jalapeno Chutney, Cocktail Sauce

Baked Brie
Phyllo Wrapped Warm Brie, Fig Preserves, Rosemary, Warm Baguette

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Salad OR Soup (Choose One)

Orange Fennel
Baby Greens, Orange Supreme, Shaved Fennel, Pomegranate, Goat Cheese, Cranberry Vinaigrette

Coastal Stew
Slab Bacon, Russet Potato, Old Bay, Whitefish & Shrimp, Fresh Herbs, Cream

Roasted Beet & Burrata
Roasted Beets, Burrata, Sourdough Crouton, Arugula, Lemon Apple Cider Vinaigrette

Sausage & Tortellini
Sausage, Herbs, And 3 Cheese Tortellini In A Fennel Cream Broth

Pear Salad
Shaved Pear, Baby Greens, Walnuts, Crumbled Bleu Cheese, Champagne Walnut Vinaigrette

Tomato
Light Tomato Soup With Fresh Basil, Shaved Parmesan & Sourdough Crouton

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Entree (Choose One)

Whole Roasted Filet
Garlic Confit Mashed Potatoes, Roasted Parmesan Broccolini, Cracked Pepper, Red Wine Reduction

Roasted Pork Tenderloin
Gochujang Glaze, Roasted Brussels And Sweet Potato, Cumin Spiced Basmati Rice, Toasted Sesame, Scallions

Gulf Shrimp Risotto
Roasted Garlic & Herb Risotto, Fennel & Chardonnay Beurre Blanc, Blistered Grape Tomato

Grouper
Corn Stock Grits, Wilted Winter Greens, Pancetta, Mushroom Veloute

Seared Snapper
Saffron Cauliflower Puree, Seared Green Beans, Slab Bacon, Winter Radish & Tomato Salad

Dessert (Choose One)

Vol A Vent
LPuff Pastry, Spiced Ginger Apple Filling, Candied Pecan, Freshly Whipped Cream

“Tiramisu”
Espresso Brownie, Whipped Mascarpone, Ladyfingers, Cacao

Bread Pudding
Banana Brulee, Brandy Caramel Sauce, Toasted Walnut

Coconut Butterscotch Bar
Chocolate, Graham Cracker Crust, Toasted Coconut, Coconut Milk Ice Cream