

private dining menu

1st course

Seasonal Soup

Swank Farms Baby Greens

Heirloom Toy Box Tomatoes, Watermelon Radish Minus 8 Vinaigrette

2nd course

Florida Red Snapper

Seed Crust, Swank Farm Heirloom Beans, Tomato Tartar Verbena Pesto, Fermented Beans, Chive Oil

Creek Stone Farm Prime Rib Eye Steak

Roasted Fingerling Potatoes, Rosemary, "Eau-1" Sauce

Lake Meadow Farm Chicken

Harvest Vegetables, Oyster Mushroom

3rd course

Vanilla Bean Cheesecake

Tangerine Sorbet, Key Lime Cookies Lemon Cream, Malted Honey Crumble

Castronovo Chocolate Bar

Merlot Ice Cream, Roasted Beet Sauce, Candied Beets

\$90 per person

1st course

Swank Farms Baby Greens

Heirloom Toy Box Tomatoes, Watermelon Radish Minus 8 Vinaigrette

Goat Cheese-Potato Terrine

Roasted Beets, Balsamic

2nd course

Seafood "Stew"

Shrimp, Snapper, Conch, Scallop, Yuca Tomato-Coconut Broth, Braised Fennel, Crispy Pancetta

Creekstone Farm Prime Rib Eye Steak

Roasted Fingerling Potatoes, Rosemary, "Eau-1" Sauce

Lake Meadow Farm Chicken

Harvest Vegetables, Oyster Mushroom

3rd course

Warm Donuts

Trio of Daily Flavors

Castronovo Chocolate Bar

Merlot Ice Cream, Roasted Beet Sauce, Candied Beets

\$100 per person

1st course

Goat-Cheese Potato Terrine

Roasted Beets, Balsamic

Poached Wild Florida Shrimp "Cocktail"

Lemon Caviar, Beet-Horseradish Sauce

2nd course

Swank Farms Baby Greens

Heirloom Toy Box Tomatoes, Watermelon Radish Minus 8 Vinaigrette

3rd course

Cape May Dayboat Sea Scallops

Roasted Oyster Mushroom, Corn-Leek Risotto

Creek Stone Farm Prime Filet Mignon

Seared Hudson Valley Foie Gras, Russet Potato "Cake" Baby Spinach, Red Wine Sauce

Lake Meadow Farm Chicken

Harvest Vegetables, Oyster Mushroom

Hudson Valley Duck Breast

Seminole Pumpkin, Anson Mills Farro, Black Rice Tuscan Kale, Dates, Parsnip, Cranberry, Turnip

4th course

Passion Fruit Almond Crème Brûlée "Cake"

Coconut Passion Cream, Frozen Mango, Milk Chocolate

Warm Donuts

Trio of Daily Flavors

Castronovo Chocolate Bar

Merlot Ice Cream, Roasted Beet Sauce, Candied Beets

\$120 per person

Menu is subject to change due to market availability & seasonality