



Stationary Appetizers

Customized Menu to your choice

Chefs Artisanal Farm Cheese Display

Selection of five artisanal farm cheeses, champagne grapes, fresh berries and figs, local jams and honeycomb, assorted fine crisps.

Fine Charcuterie Display

Homemade chicken liver mousse, prosciutto, soppressata, saucisson sec, spiced mustard, cornichons, pickled local vegetables, assorted crisps.

Farm Vegetable Crudité Display

Choice of three dips:
Moroccan baba ghanoush,
roasted garlic hummus with za'atar,
farm yogurt tzatziki sauce, muhammara and curry yogurt dipping sauce.

Raw bar

- Selection of West Coast or East Coast oysters
- Florida little neck clams
- Poached Mexican U12 shrimp cocktail
- Half poached Maine lobster tail
- King crab legs
- Florida jumbo stone crab claws

Market Price

Accoutrements (included with oysters, clams, and shrimp cocktail)

- Bloody Mary cocktail sauce
 - Freshly grated horseradish
 - Sliced lemons
 - Key lime aioli
 - Traditional French mignonette
 - Assorted hot sauces
 - Yuzu-cucumber mignonette
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Caviar Station

Market Price Osetra or Beluga Caviar

Accoutrements – \$5 per person

Buckwheat or regular blinis, grated egg whites and yolks, finely chopped herbs, crème fraîche, red onion

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Plated Dinner Selection



SALADS

Choose one to create your menu

Caprese Salad

Florida Heirloom Tomato, Buffalo Mozzarella, Garden Basil Pesto, Grilled Local Eggplant, Cherry Balsamic Reduction, Micro Basil

Petit Mixed Green Salad

French Herb Vinaigrette, Pickled Local Radish, French Feta, Persian Cucumbers, Shaved Kohlrabi, Edible Blossoms

Baby Gem Lettuce Salad

Pickled Red Onion, Shaved Radish, Dill Buttermilk Vinaigrette, Stilton Blue Cheese, Poached Quail Eggs, Crispy Shallots

Cauliflower Tabbouleh Salad

Shredded Cauliflower, Tomato Concassé, Bulgur, Feta Cheese, Lemon Oregano Vinaigrette, Crispy Garlic

Finocchio and Burrata Salad

Shaved Fennel, Florida Citrus Segments, Honey Tarragon Vinaigrette, Toasted Pistachios, Castelvetrano Olives, Clipped Herbs

Traditional Greek Salad

Heirloom Tomato, Summer Cucumber, Farm Feta Cheese, Florida Sweet Peppers, Pickled Red Onion, Kalamata Olives, Red

Wine Oregano Vinaigrette

Caesar Salad

House-Made Caesar Dressing, Charred Kale, Shaved Pecorino, Brioche Croutons, Crispy Prosciutto, White Anchovies (if Desired)

French Lentil Salad

Beluga Lentils, Shaved Carrots and Celery, Pickled Shallots, Honey Mustard Vinaigrette

Baby Spinach Salad

Strawberry-Balsamic Vinaigrette, Watermelon Radish, Chèvre Croquettes,

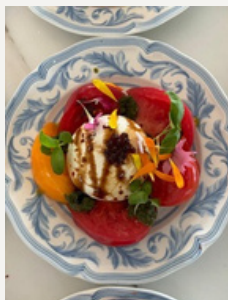
Local Strawberries, Candied Hazelnuts

Spiced Pears and Radicchio Salad

Candied Pecans, Frisée, Kohlrabi, Bacon Vinaigrette, Shaved Parmigiano-Reggiano

Roasted Local Squash and Beet Salad

Caramelized Shallots and Sherry Vinaigrette, Red Endive, Truffle Beet Purée, Toasted Pine Nuts, Smoky Blue Cheese



SOUPS

Choose one to create your menu

Maine Lobster Bisque

Crispy Tarragon, Claw and Knuckle Meat, Crème Fraîche

Gazpacho Verde

Marcona Almonds, Espelette, Avocado, Champagne Grapes

Curry Cauliflower Soup

Spiced Pepitas, Smoked Paprika Oil

Butternut Squash Soup

Pumpkin Bread Croutons, Crispy Sage, Crème Fraîche

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APPETIZER

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Confit Spanish Octopus

Crispy Tentacles, Romesco Sauce, Confit Baby Yukon Gold Potatoes, Castelvetrano Olive Tapenade, Arugula

Pan-Seared Dayboat Scallops

Roasted Cauliflower Purée, Crispy Prosciutto, Chanterelle Mushrooms, Radicchio Salad.

Crispy Pork Belly

Gigante Bean Cassoulet, Piquillo Peppers, Marinated Artichokes Hearts, Herb Salad

Prime Beef Tartare

Farm Egg, Traditional Condiments, French Baguette, Herb Butter

Salmon Tartare

Hand-Cut Mix of Fresh and Smoked Salmon, Avocado Mousse, Orange Segments, Pickled Shiitake Mushrooms, Taro Chips

Yellowfin Tuna Crudo

Colatura di Alici, Basil Aioli, Avocado, Italian Chili Crisp, Pickled Strawberry

Yellowtail Hamachi Crudo

Herb Buttermilk Sauce, Yukon Gold Potato Confit, Shaved Radish and Persian Cucumber, Potato Chips, Osetra Caviar

Yellowfin Tuna Tataki

Citrus-Cured Tuna, Ponzu, Crispy Rice Puff, Saku Saku, Edible Blossoms



Local Snapper Ceviche

Leche de Tigre Marinade, Sweet Drop Peppers, Micro Cilantro, Roasted Sweet Potatoes

Classic Roman Cacio e Pepe | Choice of White Truffle Shaved at the Table | MP

Homemade Tagliatelle Pasta, Toasted Black Pepper, Pecorino Romano, Alba White Truffle (if desired)

Orecchiette alla Barese

Little Ear-Shaped Pasta, Broccolini, Italian Sausage, Parmesan Cheese, Chili Crisp

Herb Ricotta Agnolotti

Brown Butter Emulsion, Toasted Pine Nuts, Chive Oil, Shaved Black Truffle

Trofie Pasta

Mexican Blue Shrimps, Basil Pesto, Piquillo Peppers

Lobster Ravioli

Champagne Beurre Blanc, Tarragon Oil, Fresh Fennel Herb Salad

Maine Lobster Salad

Confit Fingerling Potatoes, Green Beans, Plum Tomatoes, Remoulade Sauce, Potato Chips

Duck Confit Leg

Celery Root Purée, Roasted Granny Smith Apple, Frisée and Radicchio Salad, Mustard Duck Jus

Short Ribs Cheesy Croquettes

Gruyère Mornay Sauce, Chives

Roasted Farm Baby Rainbow Carrots

Vadouvan Curry Crème, Arugula, Zhug Sauce, Pomegranate



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ENTRÉES

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SEA

Crispy Faroe Island Salmon

Lentil and Bulgur Ragoût, Cauliflower Florets, Creamy Lemon Sauce, Salmon Roe

Grilled Bigeye Tuna Steak

Peperonata, Patatas Bravas, Garlic Aioli

Pan-Seared Dover Sole

Sauce Meunière, Haricots Verts, Creamy Garlic Mashed Potato

Grilled Mediterranean Dorade

Saffron Risotto, Char-Grilled Broccolini, Fried Sunchoke Chips, Herb Oil

Whole Roasted Branzino

Vegetable Ratatouille, Herbed Fingerling Potatoes, Salsa Verde

Local Red Snapper

Coconut Jasmine Rice, Glazed Baby Bok Choi, Wasabi Beurre Blanc, Crispy Shallots

1.5 lb. Maine Lobster

Sweet Corn and Shiitake Mushrooms Succotash, Poached Jumbo Asparagus, Sauce Américaine

Pan-Seared Diver Scallops

Caramelized Fennel and Leek Purée, Sauce Vierge, Roasted Maitake Mushrooms

Choose a sauce to perfectly enhance your entrée

- Lemon-Dill Sauce
- Grenobloise
- Sauce Maitaise
- Salsa Verde
- Lobster Nage

MEAT

Pan-Seared 6oz Filet Mignon

(8oz | \$6 Surplus)
Caramelized Shallot Purée, Truffle Potato Pavé, Creamy Spinach, Bordelaise Sauce

16oz Bone-in Tomahawk steak\

20oz Prime Dried Aged Cowboy Rib-eye

Cheesy Mahed Potato Croquettes, Char Grilled Broccolini, Sauce Au Poivre

Bone-In Braised Short Rib Steak

Acorn Squash Purée, Braised Swiss Chard, Pickled Shallot and Herb Salad, Natural Jus

10 oz Veal Osso Buco

Orange and Parsley Gremolata, Creamy Polenta, Roasted Organic Carrots, Braised Reduction

Herb & Pistachio Crusted New Zealand Rack of Lamb (4 Chops)

Eggplant Mousseline, Local Grilled Vegetables, Harissa Yogurt

Grilled 12 oz Bone-In Pork Chop

Roasted Garlic Mashed Potato, Caramelized Apples, Fennel and Blood Orange Gremolata

Rohan Duck Breast

Parsnip Purée, Braised Belgian Endive, Pickled Cherries, Duck Jus

Bell & Evans Chicken Roulade

Potato Fondant, Wild Mushroom Fricassée, Baby Turnips, Sauce Suprême

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- Sauce Bordelaise
- Horseradish Crema
- Sauce Béarnaise
- Sauce au Poivre
- Argentinian Chimichurri
- Creamy Mushroom Sauce

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VEGETARIAN

Wild Mushroom Risotto

Roasted Maitake Mushrooms, Shaved Pecorino, Black Truffle

Chef's Seasonal Vegetarian Risotto

Spring, Summer, and Fall Inspired

Ricotta Lemon Ravioli

Asparagus Purée, Glazed Morel Mushrooms, Fava Beans, Garlic and Herb Breadcrumbs

Potato Gnocchi

Roasted Butternut Squash, Wilted Kale, Brown Butter

Stuffed Roman Pepper

Herb Goat Cheese, Marie Rose Sauce

Grilled Portobello Mushroom

Crispy Kale, White Bean Mashed, Gochujang Chimichurri

Eggplant Parmigiana

Marinara Sauce, Fresh Basil

Crispy Cauliflower Steak

Roasted Beet Hummus, Herb Tabbouleh, Aleppo Pepper

SIDES

Served Family Style

- Braised Swiss Chard, served with Yogurt Sauce
- Charred Grilled Broccolini, Romesco Sauce
- Mushroom Fricassée, served with Crispy Garlic
- Creamy Spinach, served with Crispy Shallots
- Sautéed Asparagus, served with Lemon Preserve
- Fingerling Potatoes, served with Roasted Garlic & Truffle
- Crème Fraîche Mashed Potatoes

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DESSERTS

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Basque Cheesecake

Dulce de Leche and Crème Chantilly

Chocolate Lava Cake

Raspberry Coulis, French Vanilla Ice Cream

Crème Brûlée

Grand Marnier–Marinated Berries, Fresh Mint

Classic Italian Tiramisu al Caffè

Hazelnut praline & espresso crumble

Ricotta Cheesecake

Strawberry Sauce, Hazelnut Crumble

Panna Cotta

Blueberry Compote, Pistachio Crunch

Strawberry Shortcake

Vanilla Chantilly, Macerated Strawberries, Homemade Biscuit