

Regional Dinner Florida - The Sunshine State

April 22nd and 24th

5:30-7:30 PM

\$39.95 per person plus tax & service charge

Appetizers

Alligator Arepa

Citrus brined and cornmeal crusted alligator tenderloin, sweet corn arepa, mango habanero salsa, orange crema, pickled shallots, caramelized honey, chiffonade mustard greens

Citrus Crab Cake

Crab cake, grapefruit and arugula salad, roasted red pepper remoulade, key lime-tarragon beurre blanc, fried capers

Soup

Floribbean Seafood Chowder

Shrimp, clams, crab, potatoes, corn, coconut milk, Caribbean spices

Salads

Orange Sunshine

Orange supreme, pomegranate, ricotta salata, candied pecans, arugula, romaine, basil, mint, orange-champagne vinaigrette

Key Lime

Key lime chevre quenelle, avocado, toasted macadamia nuts, pâte brisée croutons, frisee, butter lettuce, creamy coconut and key lime dressing

Entrées

Wellington Cubano

Pork Tenderloin, black forest ham, Swiss mornay, Dijon, dill pickle relish, puff pastry, citrus mojo jus, roasted garlic green beans, pickled mustard seeds, smoked paprika oil

Key West Shrimp

Pan seared shrimp, coconut-lime risotto, roasted rainbow carrots, ginger citrus glaze, charred pineapple salsa, toasted coconut, macadamia nuts

Coconut Peanut Chicken

Jerk seasoned chicken thigh, plantain puree, sauteed Swiss chard, coconut peanut sauce, caramelized mango, boiled peanuts, pickled watermelon radish, thyme oil

Tamarind Chipotle Braised Short Rib

Boneless short rib, hearty tamarind and chipotle infused sauce, pommes paillasson, grilled broccolini, garlic-lemon butter, toasted pepitas, fried shallots

Menu subject to change to ensure the freshest ingredients possible.