



**Oceanfront Cabana Dinner
Valentine's Day 2020**

Caviar

Egg, crème Fraiche, red onion white chocolate powder, brioche

AMUSE BOUCHE

Oyster

Rose Champagne Granita, Garden Gazpacho Caviar

FIRST COURSE

Spring Pea Bisque

Crème Fraiche, Pea Butter, Black Truffle, Brioche

SECOND COURSE

Choice of:

Citrus Salad

Blood Orange, Grapefruit, Honeybell, Watercress, House Ricotta, "Chocolate Coral", Pecans, Honeycomb

Florida Strawberries

Spinach, Ricotta Salata, Thyme Biscuit, Black Pepper, Balsamic Pinot Noir Reduction

THIRD COURSE

Sweet Potato Gnocchi

Pickled Cranberries, Young Arugula, Valdeon Blue Cheese, Walnut Gremolata

FOURTH COURSE

Dover Sole

Price Edward Mussels, Thumbelina Carrots, Tarragon, Barigoule, Brown Butter Powder



FIFTH COURSE

Guinea Hen

Pancetta, Parsnips, Foraged Mushrooms, Romanesco, Natural Jus

SIXTH COURSE

Fort McCoy Ranch Filet

Asparagus, King Crab, Black Truffle, Potato Silk, Sauce Bearnaise

DESSERT

Chocolate Decadence

Flourless Chocolate Cake, Crystalized Rose Petals, Champagne Essence

\$900++ per couple