



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

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

Choice of:

Fort McCoy Ranch Filet

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



Guinea Hen

Pancetta, Parsnips, Foraged Mushrooms, Romanesco, Natural Jus

DESSERT

Chocolate Decadence

Flourless Chocolate Cake, Crystalized Rose Petals, Champagne Essence

\$500++ per couple