

STARTERS

Torn Kale Salad

*ripped kale/smoked pork belly/goat cheese/pears/strawberries/carrots
candied pecans/warm wholegrain mustard sherry vinaigrette
50 Degree, Riesling, Germany**

Butternut Squash & Apple Soup

*smoked bacon/chive mascarpone
Parker Station, Pinot Noir, California***

deep blu Crab Cake

*lemon garlic aioli
Banfi, "Le Rime", Pinot Grigio, Tuscany, Italy**

ENTREES

Local Catch of the Day

*southern rice/creole tomato sauce
Joel Gott, Sauvignon Blanc, California**

Summer Seafood Cioppino

*scallops/mussels/shrimp/fresh local fish/potatoes
spiced tomato seafood broth
Lock & Key, Meritage, North Coast, California**

Petit Braised Short Rib

*carrot puree/fermented tomato/demi-glace
Cooper & Thief, Red Wine Blend, California**

DESSERTS

Florida Corn & Bourbon Crème Brulee

plant city strawberry/raspberry coulis

Chocolate Torte

macerated summer berries

Choice of:

LaMarca, Prosecco Brut, Trevisio, Italy
Sandeman, 10 yr Tawny Port, Portugal**

ADDITIONS

Wine Pairing*	20
Tiger Shrimp	14
Crisp Brussels Sprouts	10
Whipped Potatoes	9
blu Crab Mac N'Cheese	18