

CELEBRATE the SUMMER

Choice of three courses for \$39



STARTERS

Spinach & Frisee Salad

*Plant city strawberries/radish/sweet cayenne almonds
goat cheese/orange vinaigrette*

**Gerard Bertrand "Cote de Roses", Rosè, Languedoc, France*

White Almond Gazpacho

loch duart salmon tartar/pickled watermelon rind

**Banfi "Le Rime" Pinot Grigio, Tuscany, Italy*

ENTREES

Local Catch of the Day

chef vegetables/thai chili butter

**Leth, Grüner Veltliner, Wagram, Austria*

Grilled Joyce Farms Chicken Breast

spring pea puree/melted cherry tomato/buerre blanc

**Cherry Tart Pinot Noir, Sonoma Coast*

Petite Red Wine Braised Short Rib

carrot puree/wilted kale/demi-glace

**Bogle, Merlot, California*

DESSERTS

Nutella Cheesecake

raspberry glaze

Chocolate Torte

strawberry coulis

Choice of:

**LaMarca, Prosecco Brut, Trevisio, Italy, NV*

**William Hill, Cabernet Sauvignon, Napa Valley*

ADDITIONS

<i>*Wine Pairing (3 selections)</i>	20
Tiger Shrimp	14
Crisp Brussels Sprouts	10
Whipped Potatoes	9
blu Crab Mac N'Cheese	18