



PRE FIXE CHRISTMAS EVE MENU

\$68++ per person; Served 4-8 PM on Christmas Eve

Reservations: 352.390.1515

Starter:

Cream of Parsnip Soup

white truffle aroma

Or

Burrata and Heirloom Tomato Salad

arugula, medjool dates, onion, basil, elephant garlic chips

Entrée:

Sea Bass Croustillant

shrimp and heirloom tomato concasse, bell pepper, young vidalia onion, garlic crusted french baguette

Or

Katmai Alaskan Pan Seared Salmon

fennel charred green tomato succotash, butter poached asparagus, charred red onion, roasted corn coulis

Or

Grilled Colorado Short Rib

caramelized shallot mashed potato, wilted watercress, panko crusted egg, tamarind glaze

Or

French Cut Chicken

pistou potato gnocchi, poached asparagus, oyster mushrooms, ricotta, pistachio crumble

Or

Florida Farms Pork Shank

sweet pepper mascarpone risotto, burnt butter tomato confit, cremini mushrooms

Dessert:

New York Cheesecake

with fresh berries and chantilly cream

Or

Warm Chocolate Brownie

white chocolate mousse, cocoa nib crumble, madagascar vanilla gelato

Or

Salted Caramel Ice Cream Sundae

malt foam, chocolate granola, peanuts, butterscotch