

## HORS D'OEUVRES

*Selections for the table*

### Pain Lyonnais

Milk bread, sweet onions, thyme

### Ravioli Monte Carlo

Ricotta, artichoke barigoule  
black truffle

### Smoked Grouper Feuillantine

Blackening spice  
creamy lime vinaigrette

### Poultry Liver Mousse

Port wine gelée, savory almond croissants

### Lilac Caviar Service

*(Supplement 175)*

Osetra, sundried tomato dip  
pommes rösti

## APPETIZERS

### Red Beet Mezzelune

Salt-baked celeriac, English peas in tangerine agrumato  
horseradish

### Marinated Half Maine Lobster

Compressed strawberries, melted rhubarb, wildflowers

### Tuna Tartare Mont Blanc

Avocado, demi sec tomatoes, garlic meringue

### Diver Scallop

Pinenut-preserved lemon risotto, rosemary embers

### Softshell Crab Tricolore

Crab risotto, sauce rémoulade, tomato powder  
candied lemon, nasturtium

### Shrimp a la Plancha

Pacific pink shrimp, stracciatella cappelletti, Iberico ham  
saffron tomatoes

### Heritage Pork Belly & Spanish Octopus

Spicy nduja sausage, sweet corn succotash

### Spice Braised Rabbit

Semolina pasta halo, provencal mustard  
parmesan-potato cloud, guanciale

## ENTRÉES

### Spanikopita Cannelloni

Tender leeks, crispy mushroom salad  
black truffle purée

### Roasted Dover Sole *(Supplement 20)*

Wild morel grenobloise, fresh rigatoni  
tomato sauce à l'arête

### Atlantic Swordfish

Vesuvian tomato puttanesca  
roasted eggplant caviar

### Ora King Salmon

Florida stone crab, pommes fondantes  
fresno-lime butter

### Cornish Game Hen en Rotisserie

Chicken tallow rice pilaf, trough artichokes  
roasted crayfish, chicken jus à la Nantua

### Duck au Poivre

Peppered duck breast, crispy leg confit  
heirloom citrus glazed carrots & favas

### Aged Colorado Lamb Chop

Saucisse d'agneau, leeks in vinaigrette  
coriander-black truffle crumble

### Petite Filet of Beef

Green asparagus & beef tongue salad  
ginger vinaigrette, sauce Colbert

## DESSERT

### Chocolate Walnut Crémeux

Dark chocolate sponge, milk chocolate  
ganache, espresso gelato

### Caramelized Honey Bombe

White chocolate honeycomb, miel bavarois  
almond croustilliant

### Olive Oil Gâteau

Candied orange & fennel jam  
Campari sprinkles

### Bomboloni

Apple-rosemary caramel, Calvados crème

### Robiola Goat Cheese

Herbes de Provence lavash, apricot mostarda  
balsamic reduction

Serves Two

### Gulf Red Snapper

Baked in cataplana, creamy grits  
fennel, saffron, white asparagus  
rich shellfish broth

### Côte de Boeuf Rotisserie

*(Supplement 125)*

Ratatouille gratin  
spring garden chimichurri

Serves Two

### Dark Chocolate Soufflé

Vanilla gelato,  
orange marmalade  
saffron Anglaise

Chefs John Fraser & Joshua Werksman

THE TAMPA EDITION | 500 CHANNELSIDE DRIVE, TAMPA, FLORIDA, 33602, USA | +1 813 221 4600

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Four Course Dinner 140

Wine Pairing 75