

HORS D'OEUVRES

Selections for the table

Pain Lyonnaise
Milk bread, sweet onions, thyme

Ravioli Monte Carlo
Ricotta, artichoke barigoule
black truffle

Lobster Feuilletine
Basil, bergamot, Calabrian vinaigrette

Poultry Liver Mousse
Port wine gelée, savory almond croissants

Serves Two

Caviar Service
(Supplement 175)
Osetra, caramelized onion dip
pommes rösti

APPETIZERS

Tuna Tartare Mont Blanc
Avocado, demi sec tomatoes, garlic meringue

Red Beet Mezzelune
Salt-baked celeriac, Anjou pear, horseradish

Coquille St. Jacques
Diver scallop, pinenut-preserved lemon risotto, rosemary embers

Shrimp a la Plancha
Pacific pink shrimp, stracciatella cappelletti, Iberico ham, saffron tomatoes

Heritage Pork Belly & Spanish Octopus
Spicy nduja sausage, sweet corn succotash

Seared Foie Gras *(Supplement 38)*
Broken olive tartlet, melted pearl onions, plum reduction

Risotto Invernale *(Supplement 90)*
Fresh white truffles from Alba, parmigiano craquelin

Chefs John Fraser & Joshua Werksman

An automatic gratuity of 20% will be added to all parties of 6 or more.
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.

ENTRÉES

Handmade Herb Fusilli
Winter black truffle-cacio e pepe
wild chanterelle fricassee

Ora King Salmon
Florida Stone crab, pommes fondant
fresno-lime butter

Duck Au Poivre
Peppered duck breast, crispy leg confit
heirloom citrus glazed carrots

Aged Colorado Lamb Chop
Saucisse d'agneau, leeks in vinaigrette
coriander-black truffle crumble

Prime Short Rib
Slow roasted hen-of-the-Woods
pistachio gremolata, medjool date bordelaise

Serves Two

Cataplana Bouillabaisse
Local grouper, mussels & clams
anisette, saffron

Serves Two

Côte de Boeuf Rotisserie
(Supplement 125)
Ratatouille gratin
citrus-olive demiglace
bibb lettuce in vinaigrette

DESSERT

Chocolate Walnut Crémeux
Dark chocolate sponge, milk chocolate
ganache, espresso gelato

Riviera Cheesecake
Chèvre, persimmon-moscato granita
sweet basil

Olive Oil Cake
Candied orange & fennel jam
Campari sprinkles

Bomboloni
Apple-rosemary caramel, Calvados crème

Robiola Goat Cheese
Herbes de Provence lavash, apricot mostarda

Serves Two

Dark Chocolate Soufflé
Vanilla gelato, orange marmalade
saffron Anglaise

Four Course Dinner 125
Wine Pairing 75

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