



BAREFOOT DINING ON THE BEACH

\$175 per person exclusive of tax and 30% service charge (\$486.86 total per couple)

Champagne Toast ~ Moet Chandon Brut Imperial, one 187ml bottle per guest

Sommelier selection of white wine or red wine 750 ml, one bottle per two guests

Amuse Bouche

GRILLED PEACH BRUSCHETTA

Whipped Herb Goat Cheese, Truffle Honey, Watercress

1st Course

GROUPEL CEVICHE

Florida Citrus, Charred Avocado, Tobiko, Purple Ninja Radish

2nd Course

ENDIVE SALAD

Arcadian Green, Endive, Pickled Red Onion, Roasted Beets,
Candied Pecans, Marinated Tomatoes, Lemon Dijon Vinaigrette

3rd Course

LAND & SEA

1855 Black Angus Filet, Seared Florida Scallops, Zellwood Farms
Sweet Corn Risotto, Chimichurri, Drawn Butter

4th Course

TROPICAL CAKE

Vanilla Chiffon, Coconut Mousse, Mango Passion Fruit Compote, Raspberry Gelee
Paired with Crafted Signature Vanilla Espresso Martini