



Barefoot Dining

\$175 per person exclusive of tax and 30% service charge (\$455 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

"Arroz Con Pollo" Arancini
Chimichurri Aioli

1st Course

Beachside "Seachuterie" Board

East Coast Oysters, Mexican Street Corn & Crab Dip, Citrus Poached Shrimp
Grilled Rustic Bread, Sweet and Spicy Pickles

2nd Course

Choice of:

Hammock Greens Garden Salad

Local Hammock Farms Greens, Grapefruit, Pomegranate, Avocado, Toasted Pecans, Whipped Goat Cheese, House-Made Florida Citrus Vinaigrette

Or

Buratta Salad

Heirloom Tomatoes, Arugula, Seasonal Fruit, Truffle Honey,
Myer Lemon Infused Olive Oil

3rd Course

Land & Sea

1855 Black Angus Filet, Maine Lobster Tail, Truffle Parmesan Pommes Puree, Heirloom Vegetables,
Port Wine Demi Glaze, Drawn Butter

4th Course

Paired with a Crafted Signature Espresso Martini

Key Lime

Toasted Coconut Meringue, Raspberry Gel, Graham Cracker Crumble

Or

Milk Chocolate Namelaka

Strawberry Gel, Matcha Sponge Cake, Chocolate Crumble