The Chief Dinner

Sharing Plates
(Choose two for your guests, served family-style)
Charbroiled Oysters (No bread = GF)
Barbacoa-grilled, with garlic butter, grated Parmesan and romano cheeses
Oysters Half Shell (No Lavash = GF)
Gulf Coast oysters, cocktail sauce, lavash crisps
Okra Fries (GF, Veg, V)
Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup
Mini Crackling Pork Shanks (GF)
Cranberry raisin chutney
Alligator Hush Puppies
Alligator, country ham, bacon, fresh corn, jalapeño honey datil pepper sauce and fresh-ground horseradish aioli
Sea Scallops (No bread = GF)
Fire-roasted, paprika, white wine garlic butter

Appetizer
(Choose one for your guests)
Avocado Crab Cocktail
Chilled creamy avocado with charred corn salsa, fresh lump crab meat, Calabrian pepper sauce and yucca chip with a lemon wedge.
McKay Crab Cake
Named for Tampa pioneer and mariner James McKay, Golden-fried fresh lump crab cake with panko bread crumbs, spicy sriracha aioli, pickled Peruvian corn
Tournedos Barbacoa (GF)
Sliced and grilled beef tenderloin with datil aioli and charred corn salsa

Salad
(Choose one for your guests)
The Ulele (GF, Veg)
Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette
Water Works Wedge
Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing
Roasted Beets and Poached Pear (GF, Veg, No cheese = V)
Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress

Entrée
(Choose three for your guests)
Surf & Turf (GF)
8 oz. filet and grilled petite lobster tail, white cheddar popcorn mashed potatoes and chef’s vegetable
Grouper Chilua
Seared Gulf of Mexico grouper and blue crab, reduction of bell peppers, onions, San Marzano tomatoes and garlic, golden jewel rice blend with cranberry beans, chef’s vegetable
Yellowfin Tuna
Cast-iron seared rare fresh tuna steak, pumpkin seed crusted, ginger soy grapefruit reduction, golden jewel rice blend with cranberry beans
New York Strip Loin 14 oz. (GF)
Wet-aged 21 days, white cheddar popcorn mashed potatoes and chef’s vegetable

Menu and pricing subject to change. Price does not include sales tax and service charge.
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Fire-Roasted Chicken (GF)
Grilled boneless chicken breast, saffron risotto, garlic spinach, vine-ripened tomato garlic lemon basil reduction

Barry’s Tomahawk Pork Chop 14 oz. (GF)
Duroc bone-in pork chop with guava demi-glace, roast corn caviar twice-baked mashed potatoes, seasonal vegetable.
Named in honor of legendary FSU Hall of Fame receiver #22 Barry Smith

Porcini Mushroom Risotto (Veg, GF)
Mélange of squashes, root vegetables, kale, eggplant, caramelized onions and leeks, cranberry beans with fresh-stewed San Marzano tomatoes

Dessert
(Choose two for your guests)
Fortune Taylor’s Guava Pie (Veg)
Shortbread cookie crust, whipped cream, guava reduction

Flourless Chocolate Torte (GF, Veg)
Raspberry port wine reduction

Key West Key Lime Stack (Veg)
Brûléed meringue

Ugandan Vanilla Cheesecake (Veg)
Seasonal Florida fruit compote

Beverages
Naviera Ulele-blend coffee, TeBella teas and Coca-Cola products

85 per guest

GF = Gluten Free, Veg = Vegetarian, V = Vegan

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