

# 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)**

Hand-cut okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup

### **Mini Crackling Pork Shanks (GF)**

Apple Craisin chutney

### **Alligator Hush Puppies**

Alligator, country ham, bacon, fresh corn, jalapeño honey datil pepper sauce and fresh-ground horseradish aioli

### **Sea Scallops (GF)**

Fire-roasted, paprika, white wine garlic butter

## Appetizer

(Choose one for your guests)

### **Lobster Claws Cocktail (GF)**

Two freshly steamed lobster claws, avocado and a spicy horseradish cocktail sauce

### **Spicy Lobster Cake**

Fresh, butter-poached lobster tail meat, cast-iron seared, cucumber ginger salad

### **Barbacoa Tenderloin (GF)**

5 oz. 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

### **Juan's Salad (No Croutons=GF)**

Romaine, Florida citrus garlic dressing, long-cut croutons, shredded Manchego cheese

### **Roasted Beets and Poached Pear (GF, Veg, V with no cheese)**

Roasted beets with saffron-poached pear, balsamic charred red onion, whipped goat cheese, blackberry honey gastrique, toasted almonds, watercress

### **Maine Lobster Bisque (GF)**

Infused with aged sherry and butter-poached lobster

## Entrée

(Choose three for your guests)

### **Surf & Turf (GF)**

10 oz. filet and grilled petite lobster tail, white Cheddar popcorn mashed potatoes and chef's vegetable

### **Grouper Chilua (GF)**

Seared Gulf of Mexico grouper and blue crab, reduction of bell peppers, onions, San Marzano tomatoes and garlic, wild river rice, chef's vegetable

### **Yellowfin Tuna (GF)**

Cast-iron seared rare fresh tuna steak, pumpkin seed crusted, ginger soy grapefruit reduction, wild river rice

### **New York Strip Loin 14 oz. (GF)**

Wet-aged 28 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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## **Filet 10 oz. and Crab (GF)**

Wet-aged 28 days, blue crab, melted Wisconsin aged blue cheese, white Cheddar popcorn mashed potatoes and chef's vegetable

## **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)**

Berkshire 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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