

# The Princess Ulele 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

### **Calamari**

Crispy fried fresh North Atlantic calamari, Amarillo chile lemon dressing, sauce piquant

### **Alligator Hush Puppies**

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

### **Okra Fries (GF, Veg, V)**

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

## Appetizer

(Choose one for your guests)

### **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

### **Maple Leaf Duck Ravioli**

Duck bacon and sweet cream corn fried ravioli with roasted corn salsa

### **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 two for your guests, additional entrée option \$5)

### **Juan's Snapper**

Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach, golden jewel rice blend with cranberry beans

### **Yellowfin Tuna**

Cast-iron seared rare fresh tuna steak, pumpkin seed crusted, ginger soy grapefruit reduction, golden jewel rice blend with cranberry beans

### **Ulele Land & Sea\*\* (GF)**

Filet 8 oz. and 3 jumbo Gulf of Mexico shrimp, white cheddar popcorn mashed potatoes and chef's vegetable

### **Scottish Steak ½ lb.**

Wet-aged minimum 21 days, specially trimmed ribeye topped with sliced caramelized garlic, served with golden jewel rice blend with cranberry beans, fresh vegetables

### **Fire-Roasted Chicken (GF)**

Grilled boneless chicken breast, saffron risotto, garlic spinach,

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vine-ripened tomato garlic lemon basil reduction

## **Crackling Pork Shank (GF)**

1 ½ lb. crispy pork shank, cranberry raisin chutney,  
over white cheddar popcorn mashed potatoes, chef's vegetable

## **Three Sisters Stuffed Portobello (Veg, No Cheese=V)**

Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans, and manchego cheese atop golden jewel rice blend with crispy carrot ribbons

## **Dessert**

(Choose one 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 Pie (Veg)**

Brûléed meringue

## **Beverages**

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

*75 per guest*

**\*\*additional 5 per person**

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

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