

# 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

### **Alligator Hush Puppies**

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

### **Smoked Chicken Encroute**

Manchego sun-dried tomato cream

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

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

## Appetizer

(Choose one for your guests)

### **Spicy Lobster Cake**

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

### **Maple Leaf Duck Ravioli**

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

### **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, 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 (GF)**

Cast-iron seared fresh snapper fillet, Spanish aioli, garlic spinach, wild river rice

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

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

### **Filet Mignon 10 oz. (GF)**

Wet-aged 28 days, white Cheddar popcorn mashed potatoes and chef's vegetable

### **Ribeye 14 oz. (GF)**

Espresso rubbed, wet-aged 28 days, white Cheddar popcorn mashed potatoes and chef's vegetable

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

Filet 8 oz. and 3 jumbo Gulf of Mexico shrimp, 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

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

1 ½ lb. crispy pork shank, firecracker apple Craisin chutney over white Cheddar popcorn mashed potatoes, chef's vegetable

Menu and pricing subject to change. Price does not include sales tax and service charge.

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## **Three Sisters Stuffed Portobello (GF, 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 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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