

# 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.

# The Chief Dinner

## **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

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

CDM918