

# The Juan Ortiz 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

### **Alligator Hush Puppies**

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

## 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

## Entrée

(Choose two for your guests, additional entrée option \$5)

### **Gouda Grouper**

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, golden jewel rice blend with cranberry beans, 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, cranberry raisin chutney served with white cheddar popcorn mashed potatoes, chef's vegetable

### **Filet Mignon 8 oz.** (GF)

Wet-aged minimum of 21 days, white cheddar popcorn mashed potatoes and 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

61 per guest

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

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

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