

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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