

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 Gulf of Mexico wild-caught white 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

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

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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,
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 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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