



\$32 Three Course Dinner

First Course

(choice of one)

Lamb Goat Cheese Meatball

basil tomato reduction, cucumber tzatziki

Roasted Suckling Pig Octopus Cassoulet

fava beans, sumac reduction

Farmer's Cheese Stuffed Watermelon Salad

organic greens, key lime vinaigrette

Second Course

(choice of one)

Lemon Roasted Chilean Sea Bass

summer vegetable, butter shrimp couscous risotto

Farm & Sea

Key West snapper, duck confit tortelloni,
mushroom cappuccino reduction, cauliflower mash

Valencia Oven Roasted Chicken

Cantimpalo chorizo, Yukon potato hash, piquillo sofrito

Braised Short Ribs

creamy polenta, Fiji apple wild mushroom confit, porter reduction

Third Course

(choice of one)

Key Lime Bar

pineapple confit

Belgium Style Tiramisu

Belgium chocolate, cocoa mascarpone

\$15 BOTTLES OF WINE

FRONTERA, CHILE

(CHARDONNAY, SAUVIGNON BLANC, MERLOT, CABERNET SAUVIGNON)