

- EST. 2016 -

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# MARKET TO TABLE

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## WINTER GARDEN

### APPETIZERS

*Choice of:*

#### MOZZARELLA BURRATA

WARM MOZZARELLA, PROSCIUTTO, BASIL

#### SHRIMP COCKTAIL

COCKTAIL SAUCE, LEMON AIOLI

#### AHI TUNA TARTARE

KALAMATA OLIVES, CAPERS, RED ONION, BALSAMIC

### ENTRÉES

*Choice of:*

#### LAKE MEADOW FARM CHICKEN

LOCALLY RAISED CHICKEN, BLACK TRUFFLE RISOTTO

#### BRAISED BEEF SHORT RIB

RED WINE DEMI-GLACE, POTATO PUREE

#### GOLDEN TILEFISH

CONGAREE AND PENN JUPITER WHITE SAFFRON RICE, TOMATO BEURRE BLANC

### DESSERTS

*Choice of:*

#### CHOCOLATE VELVET CAKE

FEUILLETINE, RASPBERRY GANACHE

#### SPICED GINGER CAKE

BLOOD ORANGE & DRIED FRUIT COMPOTE, HONEY GINGER ICE CREAM

#### RASPBERRY MACARON

VANILLA ICE CREAM

*Menu above is for sample purposes and can change seasonally.*

*\$125 All-Inclusive Dinner Menu includes a three-course meal, bread & butter for the table, and soft beverages all priced at \$125, inclusive of tax & gratuity.*