



TASTE OF WATERCOLOR

MONTH OF APRIL
MONDAY – FRIDAY | 11 AM – 2 PM

FIRST COURSE

(Select One)

WHIPPED PIMENTO JALAPEÑO GOAT CHEESE

*Tomato mustard seed chutney served with toasted
spiced stone bread.*

CRISPY OYSTERS

Soaked in buttermilk, fried, and served with Calabrian Chili dip.

SECOND COURSE

(Select One)

FISH SANDWICH (FLORIDA HOT CRISPY)

*Local fish (market availability) fried and tossed in our
special Florida-Spice sauce with creamy coleslaw
and key lime mayo on a potato bun.*

BOURBON-YAKI QUINOA STIR FRY

*Red quinoa, broccoli, cauliflower, carrots, peas, spring onion,
sesame seeds, and bourbon-laced teriyaki (tamari) sauce.*

THIRD COURSE

KEY LIME TARTLET

Key lime, graham cracker, toasted meringue.

\$35++ PER GUEST

Taxes and gratuity not included.