



Valentine's Day

FEBRUARY 14 | 4 – 9 PM

FIRST COURSE

(Select One)

SOUTHERN CHARM

pimento cheese with bacon jam, tangy dill pickle dip, pickled onion and jalapeño, lavosh crackers

OYSTER PAIRING

Two raw local Rattlesnake Cove oysters, two baked oysters Rockefeller, two fried oysters with Calabrian chili dip, mignonette, cocktail sauce

BLACK ANGUS BEEF TENDERLOIN CARPACCIO

Grilled artichoke, roasted red pepper, Grana Padano cheese, extra virgin olive oil, Pommery mustard, arugula, truffle mayo, crostini

SECOND COURSE

(Select One)

CRISP ARCADIA LETTUCE

Sweet Grass double cream cheese, Plant City strawberry, spicy pecan, strawberry jalapeño mint jam, white balsamic vinaigrette

LONG-STEM ROMAINE CAESAR

Shaved Parmesan, olives, cremini mushroom, cipollini onion, spiced crostini, Parmesan dressing

THIRD COURSE

(Select One)

STAR OF THE GULF – BLACKENED LOCAL GROPER

Over Anson Mills cracked white corn grits, crawfish pot likker

ROASTED BEEF TENDERLOIN

Creamy lobster mac and cheese, blistered asparagus, red wine jus

LEMON-PRESSED ASHLEY FARMS CHICKEN

Basil-crusted St. Joe Bay shrimp, whipped potato, Brussels sprouts, lemon basil gremolata

DESSERT

(Select One)

CHAMPAGNE BLOOD ORANGE CRÈME BRÛLÉE

Rich vanilla thick custard, slices blood orange

DARK VELVET CHOCOLATE PECAN TART

Bittersweet cookie tart, mocha filling, crunchy pecans, caramel sea salt gelato

\$75++ PER GUEST

++Cost includes a bottle of WaterColor™ private label wine. Taxes and gratuity not included.

Regular All-Day and Kid's Menu (12 and under) available.