

# *Bem-vindo!*

## THE MENU

### RECEPTION WINES

*Ameal Loureiro, Vinho Verde Portugal 2021*

*Esporão 'Reserva' Antão Vaz Blend Alentejo, Portugal*

1

#### **Faroe Island Salmon Tiradito**

Sweet Potatoes, Avocado, Pickled Cipollini,  
Puffed Sorghum, Aji Amarillo Leche de Tigre,  
Smoke Trout Caviar

#### **Esporão 'Private Selecccion'**

*Semillon Alentejo, Portugal*

2

#### **Grilled Shrimp**

Piri Piri Vinaigrette, Garlic Confit,  
Blistered Grape Tomatoes,  
Fresno Chiles, Micro Radish

#### **Quinta dos Murcas 'Reserva'**

*Tinta Roriz Blend Douro, Portugal*

3

#### **Duck Breast**

Corn Soubise, Fingerling Tostones,  
Escabeche, Port Blood Orange Gastrique

#### **Esporão 'Private Selecccion'**

*Alicante Bouchet Alentejo, Portugal*

4

#### **Coconut Mascarpone Semifreddo**

Cocoa Nib Chocolate Espresso  
Hazelnut Soil, Passion Fruit Jam

#### **Quinta dos Murcas '10yr Tawny'**

*Porto, Portugal*



**MISE EN PLACE**

*For the Adventurous in Palate & Spirit.*

AN EVENING TO CELEBRATE

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## BRITTANY & BRIAN

### SALAD

#### **Little Gem Caesar Salad**

black garlic caesar vinaigrette, grilled baguette,  
red onion, white anchovy, grana padano, salsa verde

### ENTRÉES

#### **Spatchcock Grilled Chicken**

za'atar spice rub grilled,  
harissa roast fingerling potatoes,  
preserved lemon grilled scallion vinaigrette,  
honey coriander glazed carrots, pomegranate molasses

#### **Faroe Island Salmon**

espelette spice rub, tarragon farro verde,  
roast celery root, marcona almond red grape frisee salad,  
verjus hibiscus vinaigrette

#### **Hanger Steak Frites**

5 peppercorn steak frite bearnaise vinaigrette,  
truffle parmesan fries, frisee bacon salad

### DESSERT

#### **Chocolate Pecan Toffee Mousse**

creme anglaise, toffee sauce

#### **Tahitian Vanilla Bean Crème Brûlée**

cinnamon shortbread cookie

#### **Seasonal Gelato**



# WELCOME



## AN EVENING TO CELEBRATE

### Amuse

#### Grilled Zucchini Carpaccio

shaved grana, arugula salsa verde, grape tomato confit, toasted brioche crumbs

#### *Paired with Gary Daily's 'The Rosé Garden'*

*Live Cocktail Presentation*

Lo Fi Aperitifs, Grapefruit Seltzer, Cremant de Bourgogne Brut Rose

### First Course

#### Tuna Crudo

aji amarillo buttermilk, salsa criollo, smoke trout caviar,  
puffed quinoa, shaved radish, compressed pineapple

#### *Paired with Mad Violets Riesling*

### Second Course

#### Scallop Root Vegetable Play of Sunlight Mushroom

baragoule, saffron aioli toast

#### *Paired with Mad Violets Chardonnay*

### Third Course

#### Duck Breast

smoke bacon gruyere creamed savoy cabbage, duck fat fingerlings,  
cippolini onion, honey brandy apricot sage gastrique

#### *Paired with Mad Violets Pinot Noir*

### Intermezzo

#### Strawberry Pomegranate Lime Granita

### Fifth Course

#### Lamb Loin

tallow roast brussels, celery root almond puree,  
piquillo pepper sherry jus

#### *Paired with JL Chave 'Offerus' Syrah*

### Sixth Course

#### Chocolate Kawah Coffee Pot de Crème

cocoa nib crumble, irish crème chantilly

#### *Paired with Gary Daily's 'Nonna'*

*Live Cocktail Presentation*

Blue Ice American Potato Vodka, House-made Espresso Liqueur,  
Chocolate-Mascarpone-Cream, Chocolate Bitters



## From the Cellar

### **Sparkling**

**Naveran Cava**

### **White**

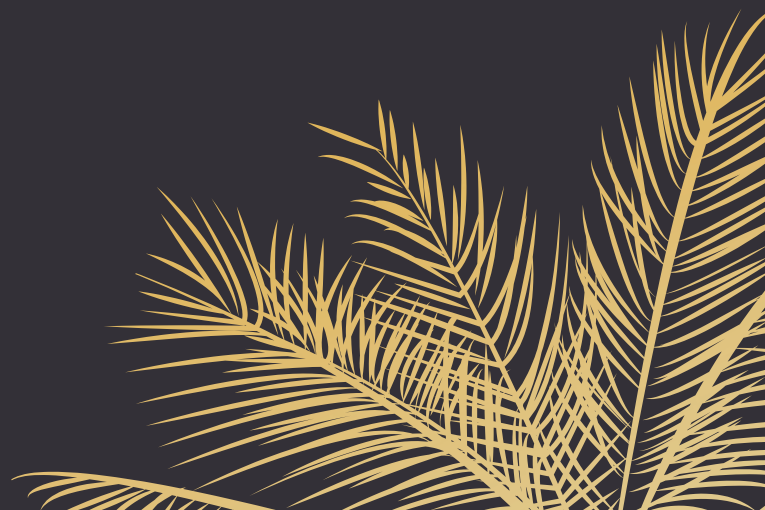
**Chateau Gran Jean Sauvignon Blanc  
Quinta do Ameal Loureiro**

### **Rosé**

**Bieler Pere & Fils Reserve  
E. Guigal**

### **Red**

**Louis Latour Gamay  
Alandra by Esporão**



# Stationed Hors d'Oeuvres

## First Bites

### Salumi and Cheese Boards

large format wood board presentation of  
chef's selections of spanish meats and cheeses  
mustard sauces, sweet sauces, olives, nuts

### Fresh and Dried Fruits

cocktail toasts, sticks and GF crackers

### Winter Veggie Crudite

green goddess

### Creole Crab Dip (hot)

baguette

### Chipotle Brown Butter

hummus, grilled flatbread

### Pistachio Pesto

Hummus, grilled flat bread

### House Smoked Salmon

whipped dill mascarpone, capers,  
pickled cucumber red onion fennel salad, crostinis

### LA Pizzas

olli pepperoni, margarita, chef's creation

### Harissa Roast Heirloom Carrots

preserved lemon tahini yogurt, toasted pistachios

### House Fried Potato Chips

black truffle chive crema

### Meatballs

pomodoro sauce, whipped ricotta

### Meatballs

harissa spiced, chermoula aioli

### Whipped Ricotta

roasted mushrooms, hazelnut gremolata, crostinis

### Goat & Pimento Cheese

smoked bacon, biscuits

### Edamame Dumplings

lemongrass star anise yuzu bbq glaze





# Stationed Hors d'Oeuvres

## **From the Sea**

### **Mini Gulf Crab Cakes**

meyer lemon cocktail sauce

### **Mini Crab Cakes**

alabama white bbq sauce

### **Smoked Salmon Mousse**

dill, cucumber round OR phyllo tart

### **Tuna Tostada**

shishito ginger aioli, daikon kimchi

### **Cobia Crudo**

pineapple aji amarillo emulsion,  
diced pineapple, watermelon radish or spoon

### **Smoke Salmon Mousse Tart**

smoke trout caviar, lemon crema

### **Gochujang Roast Shrimp Skewer**

honey sambal aioli

### **Classic Shrimp Cocktail**

meyer lemon cocktail sauce

### **Black Garlic Coriander Spice Rub Grilled Shrimp**

saffron aioli

### **Fennel Roast Shrimp**

calabrian chili lemon aioli

### **Smoked Salmon Carpaccio**

red onion, capers, grana padano, lime truffle emulsion, crostini

### **Togarashi Rubbed Tuna**

cucumber, pickled ginger, honey sambal aioli

### **Tuna Crudo**

kalamata olive emulsion, capers, green apple shaved radish golden beet salad

*Chef's menu preparations are subject seasonally change.*

# Libations

## Gary's Featured Cocktails

### **Breakfast in America**

Nikka Coffey Gin, Lemon,  
Citrus Oleo Saccharum, Egg White, Cream

### **Florida Grove**

House-made Amaro, High West Double Rye,  
Lemon, House-made Orgeat, Orange Bitters

### **The Upside Down**

Reyka Icelandic Small Batch Vodka,  
Luxardo Maraschino Liqueur,  
Clarified Acidulated Pineapple,  
Pineapple White Wine Shrub,  
Housemade Spice Dram, Tiki Bitters

### **Taquero**

Roasted Corn Infused Del Maguey Puebla  
Mezcal, Lime, Chipotle Adobo Agave Syrup

### **Sparky**

Jalapeño Infused G4 Blanco,  
Chinola Mango Liqueur, Cappelletti Aperitivo, Lime

### **Run, Rabbit, Run**

Glendronach 12, Lemon,  
Carrot Honey Ginger Syrup,  
Clarified, Laphroaig Rinse

### **New Square**

Busnel Calvados VSOP, Broadbent  
Malmsey 10 Year, Brown-Butter-Fat-Washed Duke Bourbon,  
Housemade Spice Dram, Apple Bitters, Aromatic Bitters

### **Banana Farmer**

Ron Del Barrilito 3 Star, Planteray Xaymaca,  
Heirloom Pineapple Amaro, House-made Crème de Banana, Lime, Pineapple

### **Haiku**

Pork-Fat-Washed Suntory Toki, Amaro Lucano,  
Black Garlic Shoyu Honey Syrup, Lemon, Umai Bitters, Shiso Bitters

### **Baseball Ba**

Roasted Peanut Infused Jack Daniels Triple Mash,  
House-made Mixed Berry Liqueur, Amaro Pasubio, Lemon

### **London Calling**

Ford's London Dry (Barrel Aged),  
Sticky Toffee Pudding Syrup,  
Black Walnut Bitters, Aromatic Bitters

*Gary's batched cocktails are subject seasonally change.*





# Salads, Sides, and Such

## Fresh Salads

### Salad Verte

pickled fennel, green goddess blue cheese crumbles,  
radish, hazelnuts, arugula, fresh herbs

### Ybor Caesar Salad

chopped romaine, shaved manchego pickled red onion,  
blue cheese, lime cumin caesar vinaigrette

### Arugula Salad

manchego, dried cranberries, grape tomatoes red onion,  
toasted pepitas, maple cider sage vinaigrette

## Accompanied Side Dishes

### Amish Cheddar Chili Grits

**Pulled Duck Risotto** - butternut squash, cipollini mascarpone, hazelnuts

**Herb Roast Fingerling Potatoes** - olive oil, sea salt

**Roast Baby Carrots** - coriander, orange juice

**Orecchiette Pasta** - pistachio pesto, grilled chicken, winter vegetables, shaved parmesan

**Paella Risotto** - chorizo, chicken, gulf seafoods, manchego, saffron broth

**Three Cheese Mac 'n Cheese** - cheddar crumble

**Herb Toasted Couscous Salad** - vegan preparation

**Israeli Couscous** - lemon zest, roasted red peppers, pine nuts, parsley

**Whipped Mascarpone Potatoes**

**Manchego Mashed Potatoes**

**Risotto** - grilled chicken, pepitas, ancho cilantro pesto, manchego

**Sweet Potato Mash** - candied walnuts

## Veggies

**Roasted Winter Vegetable Salad** - zucchini, squash, mushroom red onion, red pepper

**Sauteed Brussels Sprouts** - lemon, Nueske's bacon pine nuts, grana padano

**Fried Brussels Sprouts** - cranberries, toasted almonds, shaved grana padano

**Corn Crust Empanadas** - spinach, white bean

**Winter Corn Succotash**

**Calabrian Roast Broccolini** - grilled broccolini, lemon, parmesan, sea salt

**Roasted Asparagus** - béarnaise vinaigrette

**Roast Portobello** - piquillo peppers, tofu, extra virgin olive oil, Maldon sea salt - *Vegan*

**Honey Bourbon Orange Sage Glazed Baby Carrots**

**Roasted Winter Root Vegetables** - chestnuts

**Winter Vegetable Sauté** - shallots, garlic, thyme butter

**Roasted Shishito Peppers** - yuzu kosho, Maldon sea salt

**Korean BBQ Cauliflower** - edamame, shishito garlic aioli

**Miso Mustard Vinaigrette** - pistachio dukkah

**Sauteed Parsnip** - haricot verts, carrots

**Roasted Mushrooms and Cipollini Onions** - sherry vinegar, sage

## Other

**Tampa's Own Julio's Empanadas** - cooked and served live at this station

**Devil Crab**

**Cuban Sandwich**

**Italian Garlic Spinach**

**Vegetarian Corn Spinach White Bean** Vegan and GF

**Signature Sweet Onion Sauce**

*Chef's menu preparations are subject to seasonal change.*

# Chef's Classic Menu

## **SALAD**

### **Salad Verte**

pickled fennel, green goddess, blue cheese crumbles,  
radish, hazelnuts, arugula, fresh herbs

### **Little Gem Caesar Salad**

black garlic Caesar vinaigrette, grilled baguette, red onion,  
white anchovy, grana padano, salsa verde

## **ENTRÉES**

### **Nepali Spice Rub Tofu**

goan vegetable red lentil chickpea cashew curry,  
kachumber salad, cardamon basmati rice

### **Spatchcock Grilled Chicken**

zaatar spice rub grilled, harissa roast fingerling potatoes,  
preserved lemon grilled scallion vinaigrette,  
honey coriander glazed carrots, pomegranate molasses

### **Pistachio Crusted Salmon**

wild rice barley, pepitas, brown butter pancetta kale,  
apple cider maple mustard vinaigrette,  
roasted delicata squash

### **Filet of Beef**

chanterelle mushroom sherry jus,  
guanciale creamed kale, robuchon potatoes

## **DESSERT**

### **Flourless Chocolate Coconut Cake**

chantilly, candied almonds,  
passionfruit rum jam

### **Tahitian Vanilla Bean Crème Brûlée**

cinnamon shortbread cookie

### **Seasonal Gelato**

*Chef's menu preparations are subject seasonally change.*





# Sweet Finish

## Cookies

Coconut Candied Ginger Yuzu Coolers  
Espresso Cocoa Nib Shortbreads  
Cranberry White Chocolate Oatmeal Cookies

## Truffles

Dark Chocolate Bourbon (GF)  
Dark Chocolate Café Con Leche Truffles (GF)  
White Chocolate Citrus (GF)

## Small Bites

Orange Mascarpone Cream Profiteroles  
Nutella Cream Profiteroles  
Milk Chocolate Raspberry Tartlets  
Pumpkin Candied Pecan Toffee Tartlets  
Pistachio Polenta Olive Oil Cakes blackberry basil glaze (GF)  
Gingerbread Cupcakes fig cream cheese icing  
Guava Shortbread Bars  
Vegan Nut Brownies (GF)  
Chocolate Chunk Brownies

## Whole Desserts

Flourless Chocolate Coconut Cake  
chantilly, candied almonds, passionfruit rum jam

## Spiced Pear Torte

cream cheese icing, cinnamon crème anglaise

## Cherry Chocolate Chunk Bread Pudding

bourbon caramel sauce

*Chef Paul's pastries are subject seasonally change.*

