



WELCOME TO RESTAURANT WEEK - 2017

\$35PP PLUS TAX & GRATUITIES

APPETIZERS

OYSTERS NUDE

(4 per order) Ask your server for a seasonal selection. Served with T.O.S. Hot Sauces.

OYSTERS ROCKEFELLER

(5) Oysters. Spinach. Tarragon Zabayon.

MINI LOBSTER ROLLS

(5) Yuzu-Mirin Pickles. Tobiko. Tempura Flakes.

AHI TUNA POKE

Ogo. Soy. Ginger. Crushed Chilis. Sticky Rice.

SOUP OR SALAD

SEASONAL SALAD

Oakes Farms Baby Gem Lettuces. Pomegranate. Cinnamon Roasted Squash. Toasted Pumpkin Seeds. Chevre. Agrodolce Beets. Apple Cider Vinaigrette.

SHRIMP & CRAB BISQUE

MAIN COURSE

QUINOA CRUSTED SNAPPER

Autumn Squash Potato Rosti. Red Curry Cream. (FL Keys & Caribbean)

MAHI MAHI

Sweet and Spicy Papaya & Mango Pico. Coconut Rice. Bok Choy. Light Lemon Beurre Blanc. (Gulf Coast)

SEA SCALLOPS

Sweet Potato-Date-Raisin Stuffed Ravioli. Citrus Vanilla Beurre Blanc. Asparagus. (New England)

BOUILLABAISSÉ

Mussels. Clams. Local Fish. Shrimp. Diver Scallops. Octopus. Tarragon Broth. Crostinis. (Atlantic Coast)

SOUS VIDE CHICKEN

Stuffed with Prosciutto-Spinach-Boursin. Wild Mushroom Sauce. Truffle Mashed Potato. Asparagus. (Bell & Evans Farms)

GARGANELLI & WILD MUSHROOMS

Garganelli Pasta. Wild Mushrooms. Cherry Tomato. Arugula. Shaved Parmigiano Reggiano. Garlic Olive Oil. (Mushrooms - South Florida)

DESSERT

CHOCOLATE MOUSSE

Fresh Berries. Pistachio Crumb. Espresso Tuille.



FRANCESCO CARVELLI - CHEF & CO-OWNER



Sponsored by
Mercedes-Benz
of Bonita Springs

"CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS"