



WELCOME TO RESTAURANT WEEK - 2018

\$56 PP PLUS TAX & GRATUITIES

FIRST COURSE

BROILED BLUE POINTS

(5) Oysters - Sriracha or Truffle Butter

OYSTERS IN THE NUDE

(5) Chef's Choice Oysters, House Sauces

LAMB CARPACCIO

Arugula, Onion Jam, Shaved Parmigiano Reggiano

SEARED JUMBO DIVER SCALLOPS

Cast Iron Wild Corn & Chorizo, Lemon-Roasted Pepper Coulis

LOBSTER & TRUFFLE VICHYSOISE

"Chilled Potato & Leek Soup" - Poached Lobster Meat, Chives, Shaved Black Truffle

ARTISANAL SALAD

Power Greens, House Granola, Humboldt Fog Goat Cheese, Pomegranate, Shaved Apple with Whole Grain Mustard-Golden Raisin-Honey Vinaigrette

SECOND COURSE

2 - 3 oz Tournedos of Beef

Bordelaise Sauce, Wild Mushrooms, Shallots, Grilled Asparagus, Boursin Mashed Potatoes

PINEAPPLE MISO GLAZED SEA BASS

Japanese Rice Cake, Butternut Squash-Ginger Puree, Crispy Leeks & Seasonal Vegetables

CREOLE BLACK GROUPER ETOUFEE

Coconut Scented Jasmine Rice, Seasonal Vegetables Creole Crawfish & Lobster Etoufee Sauce

"PIER 39" CIOPPINO

Clams, Mussels, Shrimp, Crab, Fish, Scallop & Squid in a Roasted Tomato Broth

THIRD COURSE

KEY WEST KEY LIME PIE

House Made Key Lime Pie, Graham Cracker Crust, Whipped Cream & Wild Berry Coulis

ONE TOASTED COCONUT 'ADULTS ONLY'

Drunken Rum Cake, Coconut-Mascarpone Rum Cream, Toasted Coconut & Lemon Mango Glaze



Sponsored by
Mercedes-Benz
of Bonita Springs

EXECUTIVE CHEF: CHRISTOPHER DEGENOVA

