

HYDE N CHIC RESTAURANT

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Today's Catch Of Oysters

Poached Or Raw Oysters, Dashi Gel, Crispy Chicken Skin, Cucumber, Chive Oil

Wild Mushroom Bisque

Roasted Chanterelles, Shitake, Loins Maine Mushroom, Shaved Summer Truffle, Crème Fraiche Chantilly, Walnuts Oil, Dehydrated Mushroom Parmesan Tuile

SECOND

Saffron Tortellini

Nigerian Prawn Mousseline, English Peas, Cara Cara Orange Beurre Blanc, Micro Tangerine Mixed Greens

Green Asparagus Salad

Grilled & Poached Asparagus, Red Beet-Coddled Farm Egg, Mache Greens, Truffle Croutons

THIRD

Mediterranean Spiced Chicken Roulade

Whole Organic Chicken, Salsa Verde, Applewood Smoked Polenta, Chicken Jus

1.25 Lbs. Ghanaian Spiced Maine Lobster (+ \$10)

Farmers Mikes Green Beans, Jollof Rice, Pickled Red Onions, Parsley, Cilantro

DESSERT (+\$10)

Chocolate Gelato

CHOOSE FROM:

Chocolate Gelato, Brown Butter Soil, Coconut Crumble, Rose Water Gel

OR

Mousse Au Chocolate, Strawberry Gel, Fresh Mint Espuma



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.