

NOSH ON NAPLES BAY

NAPLES

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST

Classic Caesar Salad

*Hearts Of Romaine Tossed With House-Made Caesar Dressing,
Crispy Capers, Parmesan, White Anchovy & Crouton*

Nori Seared Bluefin Tuna

With Peanut Soba Noodles, Whiskey Barrel-Aged Soy & Yuzu

Pork Belly Wedge

Baby Lettuce, Tomato, Pork Belly & Blue Cheese Dressing

Heritage Breed Berkshire Barbecue Ribs +\$6

18-Hour Sous Vide, Grilled With Huckleberry Bbq Sauce Served With Garlic Pickles And Pork Rinds

Crispy Seafood Strudel +\$6

Multi-Layers Of Flaky Pastry Filled With Pink Shrimp, Lump Crab, Roasted Mushroom, Spinach & Smoked Gouda Cheese - Served With Passion Fruit Beurre Blanc And Topped With Truffle-Infused Honey

Crispy Arancino Stuffed With Beef Ragout

*Truffle Parmesan Risotto Ball, Stuffed With Beef Ragout
And Served With Black Truffle Demiglace, And Parmesan Crema*

SECOND

Butter Roasted Chicken Biryani

Lemon-Curry Brined Joyce Farm's Chicken Breast, Served Over Saffron-Scented Basmati Rice Tossed With Cashews, Cranberries, And Sweet Peppers, Served With Curry Sauce And Cucumber Chutney

"Everything Bagel" Crusted New Zealand Ora King Salmon

Seared Medium, Served With Chive "Pearl" Beurre Blanc, & Creamed Cheese Potato Puree.

Crispy Mint Crusted Lumina Farm's New Zealand Lamb Loin +\$15

Sous Vide 125°, Brushed With Dijon Mustard And Topped With Crunchy Mint, Served With Goat Cheese Potato Fondue, Rosemary Roasted Carrots And Finished With A Dry Creek Zinfandel Demiglace

Jumbo Key West Pink Shrimp Alla Vodka

*Sauteed With Garlic, Simmered In A Zesty Vodka-Creamy Marinara Sauce,
And Tossed With House-Made Capellini Pasta*

Butterfish +\$15

Pacific Sablefish, Miso-Sake Bronzed, Served With Baby Bok Choy, Bamboo Rice & Miso Beurre Blanc

Chianti Laquered Niman Ranch Beef Short Rib +\$15

Served Over Marscapone Anson Mills Grits, And Finished With Roasted Mushroom Braisaige

THIRD

Sizzle Espresso Crème Brûlée

Classic Vanilla Bean Creme Brulee, Lavazza Espresso Served With Fresh Berries

Key Lime Tartlette

Topped With Key Lime Merangue

Coconut Cream Pie

Garnished With Caramel Sauce And A Crispy Curried Banana Chip

Chocolate Mousse & Toffee Tort +\$6



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.