

BALEEN

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Jerusalem Artichokes Carpaccio GF/VG
Stracciatella, Florida Oranges, Harissa Infused Oil

Spicy Marinated Olives V/VG

Farmer Mike's Tomato Salad GF/VG
Local Organic Heirloom Tomato, Pickled Onions Creamy Goat Feta, Leek Ash

Charred Grilled Octopus GF/N *add \$10.00*
Warm Pear Salad, Macadamia, Rehydrated Beans, Black Garlic Emulsion, Romesco Sauce

SECOND COURSE

Local Daily Catch GF/VG
Seasonal Vegetable, Ratatouille Vinaigrette Kalamata Olive Puree

Steak Frites
7oz Wet Aged Manhattan Steak, Crispy Fries, Truffle Herbs Compound Butter

Over Roasted Poulet Rouge GF
Aarak Braised Fennel, Florida Corn Salad

Cabbage En Papillote GF/V/N
Banana Leaf, Cashew Cheese, Florida Keys Limes Yakitori Sauce

Blackened Gulf Grouper *add \$20.00*
Neonata Relish, Crab & Charred Corn, Truffle Risotto Cake, Champagne Citrus Beurre Blanc

THIRD COURSE

Key Lime Pie VG/N
Mango Coulis, Fresh Berries

Mango Bread Pudding
Cream English, Toasted Coconut

GF - Gluten-Free • VG - Vegetarian • V - Vegan • N - Contains Nuts

For Your Convenience A 20% Gratuity Has Been Added To The Check. As Always This Is Discretionary And Can Be Brought To The Attention Of The Manager.



SIZZLE DINING
SEPTEMBER 7 - 27, 2023

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.