

FOOD & THOUGHT 2

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Garlic Shrimp

Peppers, Lemon Zest, Sherry Wine, Parsley, Crostini

Spanish Wild Caught Octopus

Herb Aioli And Pickled Vegetables, Micro Cilantro

Meatballs

Parmesan Cheese, Marinara, Roasted Garlic Crostini

Vegan Chili

Avocado, Cilantro, Lime, Pickled Red Onion, Jalapenos, Tortillas

SECOND COURSE

Herb Buttered White Trout Fillet

Sautéed Mixed Mushrooms And Asparagus, Mint-Basil Green Pea Sauce

6oz Glazed Fillet

Wild Mushroom Risotto, Asparagus

Food And Thought Signature Burger

*Brasstown Burger Patty Filled With Braised Short Rib And Herb Butter,
Lettuce, Tomato, Caramelized Onion, Bacon, American Cheese,
Served With Potato Wedges And Ketchup*

Kung Pao Tofu

Green Peppers, Broccoli, Edamame, Riced Cauliflower, Sesame Seeds, Cilantro

THIRD COURSE

Vegan Tiramisu

Vanilla Sponge Cake Infused With Coffee Liqueur, Coconut And Oat Mild, Raspberry Sauce And Coconut Whip Cream

Cheesecake

Strawberries, Coconut Whip Cream, Chocolate Sauce, Matcha Coconut Flakes

Carrot Cake

Old Fashion Carrot Cake With Cream Cheese Icing, Raspberry Sauce

Selection Of Sorbet And Ice Creams



**\$1.00 FROM THIS MEAL
DIRECTLY BENEFITS**
SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINWITHPURPOSE

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.