

NOSH ON NAPLES BAY

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

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

Braised Niman Ranch Pork Cheek *add \$5.00*

With Sauteed Swiss Chard, Porcini Mushroom Espuma

Crispy Seafood Strudel *add \$8.00*

Flaky Layers Of Pastry Filled With Wild Gulf Shrimp, Lump Crab Meat, Roasted Mushrooms, Spinach, And Smoked Gouda Cheese, Sauced With A Passion Fruit Beurre Blanc And Topped With Truffle-Infused Honey

Roasted "Canoe Bone" Bone Marrow *add \$8.00*

Topped With Butcher's Beef Ragout, And Blue Cheese, Garnished With Micro Red Sorrel

SECOND COURSE

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 Purée

Slowly Braised Berkshire Pork Shank

Served Over Truffle-Parmesan Polenta And Finished With Braisaige Sauce

Wild Mushroom Pappardelle Pasta

In-House Made Pasta, Tossed With Roasted Mushrooms And A Truffle-Veal Jus, Topped With Feta Cheese

Butterfish *add \$12.00*

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

Chianti Laquered Niman Ranch Beef Short Rib *add \$12.00*

Served Over Marscapone Anon Mills Grits, Finished With Roasted Mushroom Braisaige

THIRD COURSE

Sizzle Espresso Creme Brule

Classic Vanilla Bean Creme Brule, 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.

Kahlua Chocolate Mousse & Toffee Tort *add \$5.00*



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

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.