

# SEA SALT

3-COURSE DINNER • \$49.00 PER PERSON

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

## FIRST COURSE

Cobia Tiradito

*Popped Corn, Avocado, Ají Amarillo*

Porchetta Tonnato

*Fennel, Baby Carrots, Capers*

Vine Ripe Tomato Salad

*Bleu Cheese, Grilled Onion Vinaigrette*

SUPPLEMENTAL COURSE ADD \$15.00

Rock Shrimp Tempura

*Togarashi, Kimchi Aioli*

## SECOND COURSE

Housemade Tagliatelle

*Guanciale, Summer Vegetables, Truffle Zabaglione*

Sautéed Jumbo Flounder

*Cauliflower, Raisin Purée, Carrot Curry*

Pork Tenderloin Milanese

*Sicilian Pesto, Endive, Pecorino*

## THIRD COURSE

Strawberry Pavlova

*Grand Marnier, Aged Balsamic*

Tiramisù Affogato

*Mascarpone Mousse, Almond Sponge, Espresso Gelato*

Apple Cheesecake Crisp

*Caramel Apples, Butterscotch, Cheesecake Cream*



\$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.