

VERANDA E AT HOTEL ESCALANTE

3-COURSE DINNER • \$49.00 PER PERSON

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

FIRST COURSE

Tuna Poke

Avocado, Lotus Root Chip, Edamame, Pickled Ginger, Wakame

Fried Green Tomato

Blue Corn Dusted, Chevre-Espuma, Prosciutto Crisp

Upland-Cress Grilled Asparagus Salad

Lemon Thyme Vinaigrette, Parmesan-Cornbread Crumble

The Wedge

Baby Iceberg, Avocado, Tomato, Blue Cheese, Pancetta Lardon, Ranch

Poached Lobster Tail *add \$12.00*

Butter, Tarragon

SECOND COURSE

Organic Quinoa Crusted Salmon

Cauliflower Purée, Lion's Mane Mushroom, Radish, Cucumber

Shrimp And Crispy Grits

Blackened Pink Shrimp, Heirloom Jimmy Red Grits, Charred Sweet Corn, Scallion, Romesco

Smoke E' Burger In A Hickory Smoked Dome

Balsamic Onion Jam, Arugula, Pimento, Heirloom Tomato, Truffle Fries

Maple Leaf Farms Crispy Duck

Hoisin Glazed Duck Quarter, Bamboo-Kimchi Fried Rice, Crispy Baby Bok-Choy

Kung Pao Crispy Cauliflower Plant Based

Bell Pepper, Peanut, Caramelized Soy, Chinese Whiskey, Cardamom-Jasmine Rice

Signature **VE** Korean BBQ Short Rib *add \$14.00*

Mashed Potato, Haricot Vert, Tempura Onion Rings

THIRD COURSE

Ginger Crusted Key Lime Pie

Raspberry Coulis

Flourless Chocolate Torte

Amazonian Coco Nibs

End Of Summer Pavlova

Baked Swiss Merengue, Lemon Curd, Sliced Strawberry, Caramel



**\$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.