

VERANDA E *The Escalante*

Sizzle SWFL Restaurant Week Menu

Nov 29th – Dec 12th 2018

\$36 Three Course Menu

Course I

Burrata Sun Chokes Carpaccio

Grapefruit, Organic Arugula, Sumac-Rayú Vinaigrette

Brussel Sprouts Nest

Roasted Oyster Mushrooms, Garlic, Shallots,
Shaved Truffle Pecorino, Lemon-Maple Vinaigrette

Local Heirloom Tomato Salad

Sliced Onions, Pine Nuts, Dressed in a Raspberry Mignonette,
Wasabi Mascarpone Paste

French Beans Tempura

Béarnaise Emulsion

Upgrade

Veranda E Signature Calamari \$7

Foie Gras \$15

Course II

Turf and Turf

Pan Roasted Red Venison-Sweetbread, Beluga Lentils Cassoulet,
Toasted Hazelnut, House made Mint Yogurt, Leek nest

Pan Seared Branzino

Moroccan Charmoula, Tomato Escabeche,
Romesco Sauce

George's Bank Sea Scallops au Poêlée

Florida Sweet Corn Salsa, Benton Ham
Culantro Extract, Carrots Orange Mousse

Pan Roasted Colorado Lamb Tenderloin

Date Labneh, Pickled Berries, Peanut Crumble
Dark Cherry Reduction

Roasted Cauliflower Steak

Red Pepper Vanilla Coulis, Olives, Preserved Lemon Fresno Relish

Upgrade

4lb Whole Snapper for Two - \$24 per person

Veranda E Ginger BBQ Boneless Beef Short Ribs \$15

Course III

Hand Whipped Lemon Ginger Ice cream

Fromage Blanc

Wrapped Grape Leaf, Walnuts, Local Honey

Flowerless Chocolate Cake

White Chocolate Gelato

Strawberry Carpaccio

Nutella Ice Cream

SIZZLE SWFL
RESTAURANT WEEK



GREG NORMAN™
AT MIROMAR OUTLETS

Members and Guests of The Hotel Escalante

\$1 from every Restaurant Week
meal benefits the Sizzle SWFL
FGCU Food & Beverage Scholarship

