



Restaurant Week Menu

Nov 29th – Dec 12th

\$36 per person

Appetizer

Heirloom Tomatoes

sorrel | white chocolate | popped sorghum

or

Mussels Panzanella

saffron | fennel confit | arugula

or

Grilled Cucumber Salad

smoked bacon | buffalo mozzarella | salsa rossa | pumpkin seeds

Entrée

Cavatelli alla Norcina

pork sausage | maitake mushroom | black truffle

or

Diver Scallops

caramelized cauliflower | caper-raisin emulsion

or

Black Angus Sirloin

celeriac yogurt | espresso zabaglione

Dessert

Salted Caramel Semifreddo

coffee crumble

or

Florida 'Creamsicle'

vanilla gelato | mandarin ice | sugarcomb



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

