

Savor Sarasota 2022

1ST COURSE

choice of

Charred Wedge Salad V (if)
Grilled artisan romaine, smoked gorgonzola dressing, toasted walnuts, pickled red onions, heirloom tomatoes, Nueske bacon

Bistro Blue Tomato Soup (Cup) V (III)
Tomatoes, sweet cream and Point Reyes
blue cheese

Soup of the Day (Cup)

2ND COURSE

choice of

Grilled Peach & Shrimp Salad Giff Grilled peaches, house granola, red onions, roasted red peppers, feta cheese, grilled jumbo shrimp, honey balsamic vinaigrette

Chicken Pesto Pasta

Marinated grilled chicken, white wine pesto cream, penne, feta, fresh parmesan

Eggplant Rollatini V Lightly breaded eggplant, basil pesto ricotta stuffing, San Marzano marinara, fresh mozzarella

3RD COURSE

choice of

Coconut Mango Panna Cotta
Chocolate ganache

Cçai Berry Mousse House granola, blueberries

Priced at \$35/person, plus tax and gratuity.
No substitutions.

V Vegetarian Friendly

(G♯F) Gluten-Free

*The consumption of raw or undercooked food such as meat, poultry, fish, shellfish or eggs which contain harmful bacteria, may cause serious illness.