## Savor Sarasota 2022

## MST COURSE

choice of

## Charred Wedge Salad 1 ( (i)

Grilled artisan romaine, smoked gorgonzola dressing, toasted walnuts, pickled red onions, heirloom tomatoes, Nueske bacon

## Bistro Blue Tomato Soup (Cup) v ( ait

Tomatoes, sweet cream and Point Reyes blue cheese

## Soup of the Day (Cup)

## 2ND COURSE

choice of
Grilled Peach \& Shrimp Salad (i ri
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

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

## 3RD COURSE

choice of

## Coconut Mango Dana Cotta

Chocolate ganache
Accai'Berry Mousse
House granola, blueberries

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

[^0]*The consumption of raw or undercooked food such as meat, poultry, fish, shellfish or eggs which contain harmful bacteria, may cause serious illness.


[^0]:    $\checkmark$ Vegetarian Friendly
    GїF)
    Gluten-Free

