



TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$52 PER PERSON. WINE PAIRING AVAILABLE.

FIRST COURSE

STRAWBERRY FIELDS SALAD

MIXED FIELD GREENS, FLORIDA STRAWBERRIES, PICKLED FENNEL, GOAT CHEESE
RASPBERRY VINAIGRETTE, CANDIED PEACANS.

SALMON CARPACCIO

FAROE ISLAND SALMON, ORANGE SOY REDUCION, CRÈME FRAICHE, FENNEL TOPS
SMOKE TROUT ROE, CRISPY RICE CHIP, PICKLED ONIONS.

CARIBBEAN CRAB BISQUE

ROASTED FLORIDA BLUE CRAB, COCONUT MILK, CARIBBEAN CURRY SPICED
ROASTED GARLIC CROSTINI.

SHRIMP & POLENTA

U-6 SHRIMP, CREAMY HERB POLENTA, TOMATO COMPOTE, ROASTED TOMATO CREAM SAUCE.

ENTREE

BISON RIBEYE

COCOA CHILI RUBBED, ROASTED CARROT INFUSED RISOTTO, ROASTED BRUSSEL SPROUTS
GOAT CHEESE, BLACK BERRY DEMI.

FAROE ISLAND SALMON

FAROE ISLAND SALMON, ROASTED SHALLOT PUREE, BELUGA LENTELS, SAUTEED BABY SPINACH
SQUID INK CORAL TUILE, SAUCE BEURRE ROUGE.

HUDSON VALLEY DUCK

PAN SEARED HUDSON VALLEY DUCK BREAST, RED WINE INFUSED RISOTTO
SAUTEED SPINACH CANNIED ORANGE ZEST, BORDEAUX CHERRY GASTRIQUE.

PORK OSSO BUCO

SLOW COOKED PORK SHANKS, CRISPY HERB POLENTA CAKE, ROASTED GREEN TOP CARROTS
PAN ROASTED CHERRY TOMATOES, PAN GRAVY.

ADDITIONAL OFFERINGS MAIN LOBSTER TAIL 19 | GULF SHRIMP 8

DESSERT

KEYLIME PIE

KEYLIME INFUSED CUSTARD, SWISS MERINGUE, GRAHAM CRACKER CRUST.

CREME BRULEE

RASPBERRY LEMON SCENTED, CARMELIZED SUGAR, CHANTILLY CREAM, FRESH BERRIES.