



— KITCHEN & BAR —

LUNCH

# TASTE OF UTC

3 COURSE PRIX FIXE LUNCH MENU - \$24 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.

## ENTREE

### SOFT SHELL CRAB BLT

BEEF BATTERED, BUTTER LETTUCE, APPLE SMOKED BACON, DIJON AIOLI  
TOMATO COMPOTE, HOAGIE ROLL.

### BURATTA & PROSCIUTTO PIZZA

CAST IRON SKILLET PIZZA, TRUFFLE BURRATA, THINLY SHAVED PROSCIUTO, FIG JAM.

### FLOUNDER ALMONDINE

FRESH FLORIDA FLOUNDER. RUSSET POTATO PUREE, SLICED MOROCAN ALMONDS  
GRILLED ASPARAGUS, PAN SAUCE.

### CHICKEN CORDON BLEU

THINLY PANKO BREADED CHICKEN BREAST ROLAUDE, BLACK FOREST HAM & GRUYERE STUFFING  
POTATO PUREE, BROWN SUGAR GLAZED GREEN TOP CARROTS, RED WINE CHICKEN DEMI.

## DESSERT

### KEYLIME PIE

KEYLIME INFUSED CUSTARD, SWISS MERINGUE, GRAHAM CRACKER CRUST.

### CREME BRULEE

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