



## APPETIZER

**Lobster & Crab Bisque**  
de luze VS cognac, tomato, cilantro

**Pumpkin Seed Salad**  
field greens, frisee, lollo rossa, tango, feta, grape tomatoes & balsamic vinaigrette

**Tomato & Burrata**  
heirloom tomatoes, olive oil, aged balsamic, fresh oregano, fleur de sel & cracked pepper

## ENTREE

**Mediterranean Salmon**  
tomatoes, feta, olives, peppers, cilantro, chardonnay, olive oil, spinach, rice & tzatziki

**Joyce Farms Chicken**  
butternut squash mash, asparagus, porcini mushroom sauce

**Pork Chop**  
smashed fingerlings, heirloom carrots, mustard demi

## DESSERT

**Black Bee Honey Cheesecake**  
orange blossom honey cheesecake, grand Marnier caramel sauce, honeycomb waffle crisp

**Nutella Lava Cake**  
chocolate & hazelnut molten cake, toasted hazelnuts

**Blueberry Lavender Gelato**  
blueberry compote & almond oat crisp

## ENHANCEMENTS & UPGRADES

8oz Certified Angus Filet +\$25  
Shrimp Skewer +\$6  
Oscar +\$12

Wine Director's Wine by the Glass \$13  
Dark Harvest *Chardonnay* OR *Cabernet* \$38



IDignity



\$1 from every meal served during Visit Orlando's Magical Dining will benefit these two local nonprofits helping to combat homelessness in Central Florida.  
**Scan to learn more.**

TAX AND GRATUITY IS NOT INCLUDED. PLEASE TIP BASED ON THE TOTAL MEAL VALUE.

