Nosh on Naples Bay

Naples

3-COURSE DINNER • $59.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

Chef's two course premium wine pairings +$24 per person

FIRST COURSE

Classic Caesar Salad
Hearts of romaine tossed with house-made Caesar dressing, crispy capers, Parmesan, white anchovy, and croutons

Nori Seared Bluefin Tuna
Served with peanut soba noodles and whisky barrel-aged soy and yuzu

Butcher's Beef Ragout Crepe
Fresh rosemary crêpe filled with slowly stewed beef ragout, roasted mushroom, veal glace, Foie "butter", and garlic chives

Sticky Ribs
Heritage Breed Berkshire Pork ribs, 24 hour sous vide, tossed with whiskey soy glaze, served with pickled vegetables and garnished with chopped peanuts and micro cilantro

Crispy Seafood Strudel +$6
Multi-layered flaky pastry filled with pink shrimp, lump crab, roasted mushrooms, spinach, and smoked Gouda cheese, served with passion fruit beurre blanc and topped with truffle honey

SECOND COURSE

Lobster & Summer Truffle Risotto
White wine risotto, simmered with shaved black truffle, lobster meat, and Parmesan cheese. Topped with a butter poached tail and garnished with saffron coral

"Everything Bagel" Crusted New Zealand Ora King Salmon
Seared medium and served with chive "pearl" beurre blanc and cream cheese potato puree

Butter Roasted Chicken Biryani
Lemon-curry brined Joyce Farms chicken breast, seared and served with saffron basmati rice, toasted cashews, cranberries, sweet peppers, curry sauce, and cucumber chutney

Grilled Prime Demkota Ranch Manhattan Steak +$12
Served with roasted summer vegetables and red wine demi glace

Butterfish +$12
Pacific Sablefish, miso-sake bronzed, served with baby bok choy, bamboo rice, and miso beurre blanc

Chianti-Lacquered Niman Ranch Beef Short Rib +$12
Served over Mascarpone Anson Mills White Grits and finished with a rich mushroom braisage

THIRD COURSE

Sizzle Espresso Crème Brûlée
Classic vanilla bean crème brûlée with Lavazza espresso infusion, served with fresh berries

Key Lime Timbale
Traditional native key lime recipe, served with raspberry coulis

Coconut Cream Pie
Drizzled with caramel sauce and garnished with a crispy curried plantain chip

Chocolate Mousse & Toffee Tort +$5
Chocolate torte with mousse, toffee center, served with chocolate sauce

BENEFITING:
SOUTHWEST FLORIDA CHAPTER
BLESSINGS IN A BACKPACK
#DINEWITHPURPOSE

SIZZLE DINING
SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.