

Savour Restaurant

Fort Myers

3-COURSE DINNER • PRICE DETERMINED BY MAIN ENTREE CHOICE

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

French Onion Soup
Crostini, gruyere

Prickly Pear Salad
Arugula, baby blue cheese, prickly pear dressing, candied pecans

Beet Salad
Frisée, marinated beets, goat cheese, pickled onions, cashews, lemon poppy vinaigrette

Cocktail Blanc
Grilled gulf shrimp, cilantro yuzu cocktail

Crispy Yellowtail
Chopped YT, tobiko, yuzu, ponzu, cilantro, crispy rice

SECOND COURSE

Beet Risotto \$39
Shallots, garlic, parmesan, herb oil

Coq Au Vin Blanc \$49
White wine braised chicken, pancetta, seasonal vegetables, house potatoes

Five Spice Short Ribs \$59
Parsnip puree, seasonal port wine truffle jus

THIRD COURSE

Crème Brûlée
Cereal milk, turbinado sugar

Lemon Posset
Red fruit jelly, berry puree, balsamic strawberries



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.