



DINNER

# TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$59 PER PERSON  
**AVAILABLE WINE PAIRING \$32**

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## FIRST COURSE

### SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR SELECTION.

### BEET & GOAT CHEESE

GOLDEN & RED BEETS, HERBED GOAT CHEESE, FIELD GREENS  
CANDIED WALNUTS, BORDEAUX CHEERY VINAIGRETTE.

## ENTREE

### ROASTED CHICKEN

HALF ROASTED CHICKEN, TRUFFLE & LEMON HERB COMPOUND BUTTER  
POTATO PUREE, ROASTED CARROTS, CHICKEN GLACE.

### FILET DIANE

8 OZ BEEF TENDERLOIN, BRANDY INFUSED MUSHROOM SAUCE  
STILTON BLUE AU GRATIN, GRILLED ASPARAGUS, DEMI.

### FLORIDA FLOUNDER

BLUE CRAB MEAT STUFFING, ROASTED CORN & BLACK BEAN SALSA  
MANGO GASTRIQUE, LEMON BUTTER SAUCE.

**ADDITIONAL OFFERINGS** MAIN LOBSTER TAIL 21 | GULF SHRIMP 8 (3)

## DESSERT

### HOUSE MADE DONUTS

FRIED TO ORDER, ASSORTED BERRIES & TOPPINGS

### AFFOGATO

FRESH BREWED ESPRESSO, VANILLA ICE CREAM  
CHANTILLY CREAM, PIZZELLE COOKIE, BITTERSWEET CHOCOLATE.