



— KITCHEN & BAR —

DINNER

# TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$52 PER PERSON

AVAILABLE WINE/COCKTAIL PAIRING \$36

## FIRST COURSE

### STRAWBERRY FIELD SALAD

MIXED FIELD GREENS, FLORIDA STRAWBERRIES, PICKLED FENNEL, GOAT CHEESE  
RASPBERRY VINAIGRETTE, CANDIED PEACANS.

### SALMON CARPACCIO

HOUSE CURED SALMON, ORANGE SOY REDUCTION, AVOCADO PUREE,  
CRÈME FRAICHE, FRESH DILL, CRISPY RICE CHIPS.

### CRAB ARANCINI

ARBORIO RICE & CHEESE CROQUETTE, TOPPED WITH CRAB MEAT, BAMKO CAVIAR.

WINE PAIRING: LEVENDI ROSE, NAPA VALLEY - OR - WALLA WALLA SAUVIGNON BLANC, WA

## ENTREE

### RACK OF LAMB

PAN ROASTED SPRING RACK OF LAMB, SERVED WITH PARSNIP PUREE  
FONDANT POTATOES, TOMATOES, SAUTEED PEAS, RED WINE DEMI SAUCE  
WINE PAIRING: VINA CORTE "COCODRILLO", RED BLEND, MENDOZA ARGENTINA

### BUTTER POACHED HALIBUT

ALASKAN HALIBUT FILET, SAUTEED BROCCOLINI, POTATO PUREE  
DRIZZLED WITH CITRUS PISTACHIO PISTOU, MANDARIN SUPREMES, BASIL.  
WINE PAIRING: IRON HORSE CHARDONNAY, RUSSIAN RIVER VALLEY.

### BLU CHEESE ENCRUSTED PRIME STRIP

12 OZ NEW YORK STRIP, WISCONSIN BUTTERMILK BLUECHEESE  
RED WINE SAUCE, ROASTED POTATOES & GREEN BEANS WITH TOASTED ALMONDS.  
WINE PAIRING: LEVENDI SWEETWATER RANCH, CABERNET SAUVIGNON, NAPA VALLEY

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

## DESSERT

### KEYLIME PIE

KEYLIME INFUSED CUSTARD, SWISS MERINGUE, GRAHAM CRACKER CRUST.

### CHOCOLATE MOUSSE TORTE

ESPRESSO & DARK CHOCOLATE MOUSSE, CHOCOLATE SPONGE CAKE, CHOCOLATE GANACHE.

COCKTAIL PAIRING: ESPRESSO MARTINI