

# TASTE OF UTC

3 COURSE PRIX FIXE LUNCH MENU - \$24 PER PERSON  
AVAILABLE WINE/COCKTAIL PAIRING \$36

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## FIRST COURSE

### SOUP OF THE DAY

PLEASE ASK US FOR THE SELECTION.

### STRAWBERRY FIELDS SALAD

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

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

## ENTREE

### BRUSSEL SPROUT & BACON FLATBREAD

GRILLED FLATBREAD, MOZZARELLA CHEESE, CRISPY BRUSSEL SPROUTS  
CRUMBLIED BACON, WISCONSIN BLUE CHEESE, BLACKBERRY SAUCE REDUCTION.

*WINE PAIRING: IRON HORSE CHARDONNAY, RUSSIAN RIVER VALLEY*

### FLOUNDER ALMONDINE

FRESH FLORIDA FLOUNDER, RUSSET POTATO PUREE  
SLICED MARCONNA ALMONDS, SAUTEED GREEN BEANS, PAN SAUCE.

*WINE PAIRING: ALLAN SCOTT SAUVIGNON BLANC, NEW ZEALAND*

### ROSEMARY & FIG CHICKEN

PROSCIUTTO WRAPPED CHICKEN, STUFFED WITH GOAT CHEESE,  
FIGS & WALNUTS, MADEIRA WINE REDUCTION, MASHED POTATO & GLAZED CARROTS,

*WINE PAIRING: CLOUSTON & Co PINOT NOIR, NEW*

### FILET MEDALLIONS DUO + \$10

TWO FILET MEDALLIONS, TOPPED WITH MUSHROOM DEMI SAUCE, THE OTHER  
WITH CRAB LEMON BUTTER SAUCE, WITH MASHED POTATOES & GRILLED ASPARAGUS.

*WINE PAIRING: TEXTBOOK CABERNET SAUVIGNON, PASO ROBLES*

## 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*