



TASTE OF UTC

3 COURSE PRIX FIXE DINNER MENU - \$43 PER PERSON
ADDITIONAL WINE PAIRING \$26

FIRST COURSE

BUTTERNUT SQUASH BISQUE

ROASTED BUTTERNUT SQUASH, TARRAGON SPICED MAPLE
CINNAMON FOAM, ROASTED PUMPKIN SEEDS.

HARVEST SALAD

CRISP SPINACH LEAVES, SLICED APPLE, STILTON BLUE CHEESE, BACON LARDON
DRIED CRANBERRIES, TOASTED WALNUTS, HOT HONEY BACON DRESSING.

WINE PAIRING: DR HERMANN DRY REISLING, NY - OR - PIKE ROAD PINOT NOIR, OR

ENTREE

FLORIDA RED GROUPER

ALMOND & PANKO CRUSTED, CHORIZO INFUSED POTATO HASH
ROMESCO SAUCE, GRILLED BROCCOLINI.

WINE PAIRING: FRANCOIS MONTAND BRUT ROSE, FR

FILET OSCAR

BEEF TENDERLOIN, JUMBO LUMP BLUE CRAB MEAT
ROASTED BUTTERNUT SQUASH PUREE, OVEN ROASTED ROMA TOMATO
STILTON BLUE AU GRATIN, BEARNAISE SAUCE.

WINE PAIRING: MAAL BIUTIFUL MALBEC, ARG

CHICKEN ROULADE

CORN BREAD STUFFING, GRILLED ASPARAGUS
BACON INFUSED ROASTED GOLDEN POTATOES, CHICKEN GLACE.

WINE PAIRING: BARNARD GRIFFIN CHARDONNAY, CA

ADDITIONAL OFFERINGS MAINE LOBSTER TAIL 21 GULF SHRIMP 8 (3)

DESSERT

HOUSE MADE DONUTS

FRIED TO ORDER, ASSORTED BERRIES & SAUCES.

AFFOGATO

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

WINE PAIRING: FRANCOIS MONTAND ICE WINE, FR - OR - CARAVELLA LIMONCELLO