



## CHEF'S STUDIO MENU

- All menu items are Chef interactive
- Private room rental and food and beverage minimum apply
- ONE Meal Choice per Event (two available for \$25 per Guest up-charge)
- Prices include coffee, hot tea, ice tea and artesian rolls & herbed butter
- Top shelf bar options available
- Wine options available with dinner

### \$75

#### 1<sup>ST</sup> COURSE

Beef Carpaccio - Thinly sliced tenderloin of beef served on top of a garden Greek salad, feta cheese, oregano & Meyer lemon vinaigrette, spicy micro greens

Greek salad, balsamic glaze, spicy micro greens

#### 2<sup>ND</sup> COURSE

French Cut Chicken Oscar - Lump blue crab meat stuffed chicken breast, lyonnaise, potato, tarragon hollandaise

Chef's choice seasonal dessert, with local fruits

### \$85

#### 1<sup>ST</sup> COURSE

Classic Caesar Salad - Focaccia crouton's, shaved parmesan cheese

#### 2<sup>ND</sup> COURSE

Grilled Scottish Salmon - Forbidden black rice, lemon caper beurre blanc, grilled broccolini, grilled lemon

Chef's choice seasonal dessert, with local fruits

### \$90

#### 1<sup>ST</sup> COURSE

Heirloom Tomato & Burrata Mozzarella Salad - Fresh basil, extra virgin olive oil aged balsamic, fresh cracked black pepper

#### 2<sup>ND</sup> COURSE

Traditional Paella - Lobster meat, shrimp, chicken, chorizo, yellow rice, saffron broth

Chef's Choice Seasonal Dessert, with local fruits

### \$95

#### 1<sup>ST</sup> COURSE

Crab Cake - Delicate blue crab meat, remoulade, Village's Grown micro salad, grilled lemon

#### 2<sup>ND</sup> COURSE

Veal Osso Bucco - Wild mushroom risotto, gremolata sauce, roasted root vegetables

Chef's choice seasonal dessert, with local fruits

### \$120

#### 1<sup>ST</sup> COURSE

Local Hydro Salad - Village's Grown butter lettuce, Florida berries, heirloom tomatoes, Asian cucumber, toasted Florida pecans, deep blue cheese, citrus vinaigrette

#### 2<sup>ND</sup> COURSE

Surf & Turf - Sous vide northern lobster tail, drawn garlic butter, mignon of beef tenderloin, cabernet demi, rain forest truffle parmesan potatoes, grilled asparagus

Chef's choice seasonal dessert, with local fruits

### \$125

#### 1<sup>ST</sup> COURSE

Wild mushroom bisque, truffle foam

#### 2<sup>ND</sup> COURSE

Grilled N.Y. Strip Steak & Prawn Scampi - Parmesan truffle risotto, tri-colored micro carrots, bacon & onion jam

Chef's choice seasonal dessert, with local fruits

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. We are not an allergen free facility.*