



Savor Sarasota Dinner Menu – Three Courses - \$32.00 Per Person

*First Course – Choose One*

**Chef Scott Soup of the Day**

**Bermuda Fish Chowder**

Local White Fish, Tomato Base, Black Rum, Sherry Peppers Sauce

**Small Caesar Salad**

Romaine, Fresh Shredded Reggiano, Housemade Dressing & Croutons

**Small House Salad**

Field Greens with Tomato, Red Onion, Cucumber, Carrot, Croutons and your choice of dressing.

**Escargots Bourguignons**

Tender Helix Snails bathed in Garlic Butter and White Wine

**Calamaretti Fritti**

Tender Squid Lightly Flour-Dusted and Fried. Served with Tomatillo and Jalepeño Salsa

**The San Marcos Tostada**

House-Smoked Pork, Pulled and Stacked on a corn Tortilla with Refried Beans, Pico de Gallo and Avocado

*Main Course – Choose One*

**Chicken Valdostana**

A Sauteéd Bone-In Chicken Breast with Prosciutto and Fontina Cheese finished with a Mushroom Beurre Blanc. Served with Risotto and Seasonal Vegetables.

**Duck L'Orange**

A Crispy Roasted ½ Canadian Mallard with an Orange Curacao Demi-Glace served with Mashed Potatoes and Seasonal Vegetables.

**Sauteéd Shrimp Fettucine**

Asparagus, Roasted Peppers, Caramelized Onions, Parmigiano Reggiano, Garlic Lemon Butter Sauce

**Polenta-Dusted Salmon**

Sauteéd Polenta-Dusted Salmon with Sun-Dried Tomatoes and Artichokes in a Key Lime Beurre Blanc. Served with Risotto and Seasonal Vegetables.

**Grouper Filet Your Way**

Grilled, Broiled, Blackened or Baked. Served with Risotto and Seasonal Vegetables and Key Lime Hollandaise.

**A Trio of Scallops**

Pan-Seared, Diver-Harvested Colossal Scallops and Twin Jumbo Shrimp on Creamy Risotto with a Garlic Key Lime Beurre Blanc.



## *Main Course Choices Continued*

### **Rosemary Petit Filet Mignon**

5oz Choice Tenderloin Filet, Grilled to Perfection, Topped with Demi-Glace and served with Mashed Potatoes and Seasonal Vegetables.

### **Slow-Braised Pork Osso Bucco**

Asparagus, Roasted Shallot Mashed Potatoes, Porcini-Pinot Noir Demi-Glace

### **The Up-Town Strip Steak**

Grilled 12oz New York Strip finished with Béarnaise & Demi-Glace. Served with Mashed Potatoes and Seasonal Vegetables.

### **Veal Tortelloni**

Veal & Herb-Stuffed Semolina Pasta tossed with Roasted Peppers, Tomatoes, Asparagus and Basil in a Brandy-Laced Demi-Glace.

### **Driftwood Baby Back Ribs**

½ Rack of House-Smoked Baby Backs with George's Interesting Sauce and served with Blue Cheese Cole Slaw and Cheesy Grits.

### **George's Texas Platter**

Texas Smoked Sausage, Sliced Hand-Rubbed House-Smoked Brisket, Two Center-Cut Baby Back Ribs, Blue Cheese Cole Slaw, Patty's Cheese Grits, George's Interesting Sauce

## *Homemade Desserts – Choose One*

Apple Pie

Key Lime Pie

Vanilla Ice Cream & Fresh Berries with Melba Sauce

Flourless Chocolate Mousse Cake

Tiramisù