

# The Rosemary

## SAVOR SARASOTA 2018 THREE-COURSE LUNCH MENU | \$16 PER PERSON

### FIRST COURSE – CHOOSE ONE

CHEF SCOTT'S SOUP OF THE DAY

BERMUDA FISH CHOWDER

*Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Pepper Sauce.*

SMALL CAESAR SALAD

*Romaine, Shredded Reggiano Cheese, Croutons & Homemade Caesar Dressing.*

SMALL HOUSE SALAD

*Mixed Greens, Tomatoes, Cucumbers, Bermuda Red Onions, Carrots, Croutons & Dressing of Choice.*

### SECOND COURSE – CHOOSE ONE

SOUTH AFRICAN FRIED FETA & SHRIMP SALAD

*Mixed Greens, Seared Piri-Piri Shrimp, Fried Feta Cheese Wedge, Pickled Peppers, Poire Jaune Tomatoes, African Peppadew Peppers & Toasted Cashews, then finished with Charred Lime & Peanut Oil.*

THE LAMB CHOP GREEK SALAD

*Mixed Greens & Romaine tossed with Feta Cheese, Artichokes, Roasted Peppers, Pepperoncini Peppers, Asparagus, Onions, Kalamata Olives, Three Grilled Lamb Chops & an Oregano Vinaigrette.*

THE NEAR EAST SALAD

*Wasabi-Battered Shrimp, Teriyaki Tofu, Sesame-Seared Pineapple & Almonds, Pickled Cucumbers & Fried Noodles on Greens with a Sweet Chili & Orange Vinaigrette.*

PACIFIC RIM SHRIMP

*Wasabi-Fried Shrimp on Greens tossed with chopped Pineapple, Tangerines, Toasted Cashews, Almonds & Sesame Seeds, then finished with a Chili-Teriyaki Dressing.*

THE NEW ENGLAND LOBSTER ROLL

*Maine Lobster tossed with zesty Lemon Mayonnaise in a Butter-Griddled Bun. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.*

THE NEW ORLEANS GROUPEL SANDWICH

*Blackened Gulf Grouper on a Toasted Kaiser Bun, topped with Blue Cheese Cole Slaw and a Cajun Remoulade. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.*

TOURNEDOS BENEDICT

*Twin Beef Tenderloin Medallions topped with Poached Eggs, Polenta-Fried Oysters & Hollandaise.*

TEXAS ROUND ROCK TACOS

*Overnight-Smoked & Seared Brisket with Pepper Jack Cheese and Pico de Gallo, folded in Twin Flour Tortillas, then topped with Salsa Verde, Habanero Dip & George's Interesting Sauce.*

DRIFTWOOD BABY BACK RIBS

*House-Smoked Baby Back Ribs brushed with George's Interesting Sauce. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.*

THE ROSEMARY QUICHE

*Lorraine, Greek or Vegetable Quiche. Served with choice of Rosemary Fries, Tossed Salad or Fresh Fruit.*

### THIRD COURSE – CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISÙ

# The Rosemary

## SAVOR SARASOTA 2018 THREE-COURSE DINNER MENU | \$32 PER PERSON

### FIRST COURSE - CHOOSE ONE

CHEF SCOTT'S SOUP OF THE DAY

BERMUDA FISH CHOWDER

*Locally-Sourced Whitefish, Tomato Base, Black Rum & Sherry Pepper Sauce.*

SMALL CAESAR SALAD

*Romaine, Shredded Reggiano Cheese, Croutons & Homemade Caesar Dressing.*

THE SAVOR SALAD

*Mixed Greens, Watermelon, Feta Cheese, Cucumbers, Grape Tomatoes, Red Onions, Roasted Yellow Peppers, Rosemary Croutons & Oregano-Chervil Vinaigrette.*

SAVANNAH SHRIMP & GRITS

*A Trio of Seared Shrimp on a Bed of Hominy, topped with Sautéed Ore Tomatoes & Vidalia Onions, then finished with a Balsamic & Apple Cider Vinegar Reduction.*

SHRIMP & LOBSTER CARGOT

*Gulf Shrimp & Cold-Water Lobster baked in Garlic & Italian Parsley Butter with Charred Lemon & Crusty Bread.*

THE SAN MARCOS TOSTADA

*House-Smoked Pork, Pulled & Stacked on a Corn Tortilla with Refried Beans, Pico de Gallo & Avocado.*

### SECOND COURSE - CHOOSE ONE

CROSTOWN ROASTED CHICKEN

*Slow-Roasted, Free Range, Herb-Studded half Chicken served on Mashed Potatoes with a Pan-Dripping White Gravy & Sautéed Vegetables.*

CANARD FRAMBOISE

*Crispy-Roasted Canadian half Mallard topped with a Summer Raspberry Gastrique. Served with Mashed Potatoes & Seasonal Vegetables.*

SHRIMP & FETTUCCINE JARDIN

*Jumbo Shrimp sautéed with Artichokes, Sun-Dried Tomatoes, Roasted Peppers, Caramelized Onions, Rosemary & Fresh Fettuccine Pasta in a Citrus Beurre Blanc.*

SAUMON L'ORANGE

*Orange & Horseradish-Glazed Wild Salmon Filet placed atop a bed of Risotto, then finished with a Yellow Bell Pepper & Valencia Orange Velouté. Served with Sautéed Vegetables.*

THE FRESH CATCH

*Florida's Fresh Catch of the Day, prepared Grilled, Broiled, Blackened, Roasted, Seared, Poached or Sautéed. Served with Risotto, Seasonal Vegetables & Key Lime Beurre Blanc.*

A TRIO OF SCALLOPS

*Pan-seared, diver-harvested Sea Scallops placed atop a bed of rich Shrimp Risotto & finished with a Garlic-Key Lime Beurre Blanc.*

THE ROSEMARY PETIT FILET MIGNON

*8 oz Tenderloin Filet, grilled to perfection & topped with a Demi-Glace. Served with Mashed Potatoes and Seasonal Vegetables.*

SOUTHEAST TEXAS SHORT RIBS

*Whiskey-Chip Smoked & Bourbon-Braised Boneless Short Ribs on Roasted-Shallot Mashed Potatoes with Sautéed Vegetables.*

DRIFTWOOD BABY BACK RIBS

*Half Rack of House-Smoked Baby Back Ribs finished with George's Interesting Sauce. Served with Blue Cheese Cole Slaw & Cheese Grits.*

KANSAS CITY OR MEXICO CITY

*10 oz Prime Strip Steak, grilled & roasted to perfection, then topped with choice of a Cracked Peppercorn & Brandy Demi-Glace or a South-of-the-Border Chimichurri. Served with Mashed Potatoes & Seasonal Vegetables.*

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*

### THIRD COURSE - CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISÙ