

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 Gulf Shrimp on a Bed of Hominy, topped with Sautéed 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

CROSSTOWN 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.

SALMON 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 FILET MIGNON

8 oz Tenderloin Filet, grilled to perfection & topped with a Demi-Glace. Served with Mashed Potatoes & 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 STRIP STEAK

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

SAVOR SARASOTA MENU NOW EXTENDED THROUGH OCTOBER 31