



ROSEMARY & THYME

SAVOR SARASOTA 2019

THREE-COURSE DINNER MENU | \$32 PER PERSON

FIRST COURSE - CHOOSE ONE

SOUP DU JOUR

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 Peppers, Rosemary Croutons & Oregano-Chervil Vinaigrette.

ESCARGOT

Oven-Baked Escargots finished with Chardonnay Garlic Butter. Served with crispy, homemade Crostini & a Lemon Wedge.

CALAMARI

Lightly floured & fried Calamari served with George's Interesting Sauce, Tomatillo & House Jalapeño Salsas.

CRAB LOUIE WITH AVOCADO & TUNA

Lump Crab Meat with Louie Dressing, Diced Onions, Bell Peppers & Sushi-Grade Tuna atop a bed of Sliced Avocado. Served with Toasted Bread.

SECOND COURSE - CHOOSE ONE

CANARD FRAMBOISE

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

PORK OSSO BUCCO

Slow-Braised Pork drizzled in a Porcini-Pinot Noir Demi-Glace. Served with Grilled Asparagus & Roasted-Shallot Mashed Potatoes.

BLACK & BLUE CHICKEN & PASTA

Spice-Rubbed Seared Chicken Breast, Roasted Peppers, Caramelized Onions, Mushrooms & Asparagus tossed with Linguine Pasta in a Spicy Gorgonzola Cream Sauce.

SHRIMP & FETTUCCINE JARDIN

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

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.

GUAVA GLAZED SALMON

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

GROUPER WITH CRAB & HOLLANDAISE

Fresh Grouper Fillet, grilled then topped with Jumbo Lump Blue Crab Meat & drizzled in a Key Lime Hollandaise. Served with Risotto & Grilled Asparagus.

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.

GEORGE'S TEXAS-SMOKED BRISKET

12-Hour, House-Smoked Prime Brisket slathered in George's Interesting Sauce. Served with choice of Cheese Grits or Mashed Potatoes.

CHARGRILLED NEW YORK STRIP STEAK

12 oz New York Strip Steak topped with a Rosemary & Thyme Beurre Blanc. Served with Risotto & Grilled Asparagus.

CHÂTEAUBRIAND

8 oz Thick, Center-Cut Tenderloin Fillet roasted in a Rosemary & Thyme Herb Blend. Served with Fingerling Potatoes & Grilled Asparagus.

THIRD COURSE - CHOOSE ONE

APPLE PIE

KEY LIME PIE

VANILLA ICE CREAM & FRESH BERRIES WITH MELBA SAUCE

FLOURLESS CHOCOLATE MOUSSE CAKE

TIRAMISÙ

