

NANCEMEDE PLANTATION ROOM DINNER

Soup & Salads

CLASSIC BRUSCHETTA ... 8

... Drizzled with Balsamic Glaze ...

LOBSTER SHERRY BISQUE

... 8 ...

CAESAR SALAD 8

OR

ARTISAN GREENS 10

House Salad included with

Main Course

Substitute Caesar Salad 3 or Soup for an Additional 4

CITRUS LUMP CRAB SALAD

... Premium Lump Crab Meat partnered with Fire Roasted Red Bell Peppers, Fried Shallots, Scallions, Mandarin Oranges & Sliced Avocados served on a benevolent bed of

Bibb & Arcadian Lettuce ... 16 ...

/ Recommended Dressing "Citrus Vinaigrette" /

ENTICERS

HAWAIIAN YELLOW FIN TUNA

... Accompanied with Sriracha Aioli Wakame Seaweed Ginger Salad Paired with Sushi Rice Maui Sweet & Sour Soy Glaze ... 15 ...

INTERNATIONAL CHEESES AND CHARCUTERIE BOARD

... 25 ...

TRADITIONAL SHRIMP COCKTAIL

... 12 ...

ARDUOUSLY BRAISED PORK BELLY

... Chaperoned with a Tropical Mango Chutney & A natural Au Jus ... 18 ...

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

SMALL PLATE

THE UNPRECEDENTED LOBSTER THERMIDOR ... Lobster Claw & Tail Meat Partnered with a Classic Bechamel, White Wine, Shallots, Freshly Chopped Tarragon & Chives, Served with Sautéed Spinach and a Parmesan Risotto ... 15

THE ENRAPTURE SHRIMP STIR FRY ... Asian Influenced Sautéed Shrimp, Beguiled with fresh Ginger, Garlic, Scallions, Spinach & Broccoli Paired with Sushi Rice & An Enrapture Shrimp Sauce ... 19



Main Entrées

SLOW ROASTED MERLOT PERSUADED BEEF CHEEKS

... Sensationally Prepared w/ Merlot, Mirepoix & Demi Glaze Served w/ White Truffle Creamy Yukon Potato Puree & A Medley of Haricot Verts ... 28 ...

SEA BASS A LA SANTANA MARIA

... Pan Seared Chilean Sea Bass, Enchanted with a Tomato Crab Ragout Herb Parmesan Risotto & Grilled Asparagus Mélange ... 32 ...

IMMACULATELY PAN SEARED U-10 SCALLOPS

... Butternut Squash White Truffle Honey Puree, Accompanied with a Snow Pea Mélange Surmounted with a Peach Bacon Onion Jam Ensemble ... 26 ...

CHICKEN FRICASSÉE

... Pan Seared 6 oz Chicken Breast, Chaperoned with a Chardonnay Bechamel Paired with grilled Asparagus Mélange & Herb Risotto ... 22 ...

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



MAINS

BRAISED NEW ZEALAND LAMB SHANKS

... Arduously Braised with a Mirepoix & Fresh Herbs Complimented with Russet Potatoes & Grilled Al Dente' Asparagus ... 30 ...

THE VEGAN VOLUTION

... A litany Of Copious Fresh Organic Sautéed Seasonal Vegetables, Served Al Dente, Cooked in Extra Virgin Olive Oil with Himalayan Pink Salt ... 15 ...

*Additional add on**

Grilled Chicken Breast -\$5 Seared Scottish Salmon -\$15 Sautéed Gulf Shrimp- \$8

CHAR- GRILLED FILET MIGNON

... Crowned with Black Truffles, Ushered with Sautéed Shallots & Asparagus, Creamy Yukon Potato Puree & Palatable Heirloom Tomato Jam ...

/ 32-6oz 36-8oz /

DESSERTS

HOUSE-MADE BREAD-PUDDING

/ Vanilla Bean Ice Cream /

WHIPPED CREAM AND STRAWBERRIES

/ Grand Marnier Sauce /

THE DUET WHITE CHOCOLATE, DELUXE CHOCOLATE MOUSSE

KEY LIME PIE ... Caramel Sauce, Strawberry ...

all desserts are 7.00



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness