



## **Six Tables - Tampa**

### **Sample Menu**

Our menu changes regularly to best reflect Chef Richard's use of the freshest seasonal ingredients. From the daily appetizer creation to carefully crafted salad courses to decadent desserts, every plate showcases the thoughtful style that has become synonymous with **Six Tables - Tampa.**

#### **Appetizer**

A seasonal, thoughtful creation with the freshest seafood

#### **Soup**

A choice, one of which is always our classic Lobster Bisque

#### **Salad**

Organic baby lettuces paired with handmade dressing and a variety of complementing flavors

#### **Entrée**

Five or six choices nightly. Duck and beef tenderloin are always two of the available entrées.

We also offer the freshest fish, a game meat: ostrich, buffalo, venison and kangaroo are frequently served, and an exciting seasonal selection that changes regularly

#### **Cheese**

An artisan selection paired with Chef Richard's own pate, fresh fruit and other delights

#### **Dessert**

A choice, one of which is always chocolate