

Spring Menu - 2010*

Six Tables - Tampa

Appetizer

Duck confit fritters, Flageolet ragout, grilled Tomato jam

Soups

Lobster bisque **or** Roasted Shiitake

Salad

Organic baby Lettuces, grilled Spring Onions,
Chevre vinaigrette, crisp Prosciutto, Garlic fry bread croute

Entrées

Duck breast poêle, candied green Tomatoes, Lentil tartlet
Grilled Beef tenderloin, Merlot syrup, pommes Anna
Tempura Barramundi, Grapefruit ponzu, roasted Sweet Potato haché
Gulf bouillabaisse, roasted Fennel broth, Rouille
Grilled Lamb chops, Rosemary pistou, Wild Rice porridge
Beef cheek blanquette, Dijon-smashed fingerling Potatoes

Cheese

Artisan Cheese with a fresh selection of Fruit

Desserts

Papaya mousse with Caramel Cream **or** Chocolate pâté with Serrano chantilly

***Sample Menu** - Chef Richard creates his menu
daily, according to season and inspiration.
Please call ahead with any specific requests.