

Savor Samples



CAFE L'EUROPE LUNCH MENU

FIRST COURSE (CHOICE OF):

Lobster Bisque - Lobster morsels and crème fraîche

Tuna Nicoise - Bibb lettuce, oven-cured tomatoes, Niçoise olives, haricots vert, soft-boiled cage-free egg, tricolor potatoes, and Dijon vinaigrette

Chef J.P. Knagg's Moroccan Citrus Salad - Medjool dates, orange segments, red bell peppers, Marcona almonds, chopped romaine, and Moroccan vinaigrette

Prince Edward Island Mussels - Fennel-saffron-Dijon broth and grilled baguette

Mezze Board - Black bean hummus, tzatziki, roasted red peppers, artichokes, Kalamata olives, walnuts, Meredith Farms feta, pepper jam, grilled naan, and lavash

Orecchiette Primavera - Summer squash, red bell pepper, blue oyster and black trumpet mushrooms locally sourced from Petrichor, marinara, and grilled lemon

Shrimp & Linguine - Three jumbo shrimp, white wine, lemon butter, gremolata, handmade local pasta

SECOND COURSE (CHOICE OF):

Florida Key Lime Pie - House-made

Molten Chocolate Lava Cake - Served a la mode

Tiramisu

Savor Samples



CAFE L'EUROPE DINNER MENU

FIRST COURSE (CHOICE OF):

Lobster Bisque - Lobster morsels and crème fraîche

Chef J.P. Knagg's Moroccan Citrus Salad - Medjool dates, orange segments, red bell peppers, Marcona almonds, chopped romaine, and Moroccan vinaigrette

Mushroom Tartine - Blue oyster and black pearl mushrooms locally-sourced from Petrichor, black garlic aioli, grilled sourdough, arugula, and EVOO

Heirloom Tomato Gazpacho - Cucumber, cilantro, and red wine vinegar

SECOND COURSE (CHOICE OF):

Orecchiette Primavera - Summer squash, red bell pepper, blue oyster and black trumpet mushrooms locally sourced from Petrichor, marinara, and grilled lemon

Prince Edward Island Mussels - Fennel-saffron-Dijon broth and grilled baguette

Coquilles Saint-Jacques - Scallops, mornay sauce, Petrichor blue oyster mushrooms, pommes purée, seasonal vegetables

Chicken Milanese - Pesto breadcrumb, arugula, pesto, asiago, balsamic reduction, cherry tomatoes pommes purée, and seasonal vegetables

Braised Beef Short Rib - Rioja reduction, manchego polenta, and root vegetables

THIRD COURSE (CHOICE OF):

Florida Key Lime Pie - House-made

Molten Chocolate Lava Cake - Served a la mode

Tiramisu

