

SAVOR SARASOTA

3 COURSE DINNER FOR \$45 PER PERSON

Please make one selection from each category.

STARTER

PARKER HOUSE MILK BREAD

cultured butter, local honey

GULI'S CAST IRON MEATBALLS

certified angus beef, sweet Italian sausage, grana padano cheese, basil, savory tomato

DYNAMITE SHRIMP

jumbo shrimp, sambal aioli

AVOCADO EGGROLLS

avocado, sun-dried tomato, red onion, cilantro, sesame thai dipping sauce

ENTREE

All handhelds served with French fries

SPAGHETTI AND MEATBALLS

certified angus beef, sweet Italian sausage, spaghetti, grana padano cheese, basil, tomato

THAI NOODLES

sautéed chicken breast, garlic, shiitake mushrooms, snow peas, sweet red peppers, broccoli, cilantro, scallions, bean sprouts, sweet and spicy peanut sauce*

*make it vegan

CHICKEN MILANESE

herb-crust pan seared chicken breast, jasmine rice, lemon butter white wine reduction, sun-dried tomatoes, capers, balsamic vinaigrette arugula salad

HONEY BOURBON SALMON

grilled cold water chilean salmon, Jim Beam cracked pepper bourbon glaze, sautéed spinach, and red rose mash

BRASSERIE BURGER

certified angus beef, cheddar, lettuce, tomato, roasted garlic aioli, toasted sesame brioche

FULL RACK BABY BACK RIBS

full domestic rack braised then grilled, served with fries and zesty slaw

6OZ FILET - ADD ON FOR \$10

elite farms center-cut, red rose mash, port wine reduction

DESSERT

CHOCOLATE DECADENCE

scratch-made flourless mocha chocolate cake, fresh chocolate mousse, raspberry coulis

BREAD PUDDING

house made cinnamon apple bread pudding, butter cream, vanilla ice cream, mixed berries, pecans