



Barefoot Dining

All dishes are designed for guests to share each course and they are served family style.

Please make one selection from each course.

This includes one bottle of house red or white wine per couple and a champagne toast for each guest.

\$125 per person (plus tax and gratuity)

1st Course

Choice of:

Jumbo Lump Crab Salsa *pico de gallo, Crispy Tortilla chips*

Or

New Age Ceviche *rock shrimp, coconut milk, yellow pepper puree, lime juice*

Or

Superfood Salad *Paradise Farms Kale, Radish, Cucumber, Tomato, Carrot, Almonds, Quinoa, Jalapeno-Agave Vinaigrette*

2nd Course

Choice of:

Coconut Shrimp *Mango aioli*

Or

Wild mushroom and arugula Flatbread

Herb Ricotta, Mozzarella, Parmesan, truffle oil

3rd Course

Choice of:

Sea

Day Boat Scallops, Simply Grilled Grouper, Shrimp

Mango Mojo

Or

Land

Strip Steak, Joyce Farms Chicken

Rosemary Demi

Or

Land and Sea

Grilled Strip Steak, Grilled Grouper, Shrimp

Rosemary Demi, Mango Aioli

4th Course

Choice of:

Key Lime Pie *raspberry coulis*

Or

Chocolate Dulce Brownie *chocolate ganache*

All alcoholic beverages are required to be served by hotel staff Prices are subject to 30% gratuity and 6% sales tax



Barefoot Dining Menu Upgrade

Standalone additional course offerings

Cheese and Fruit Plate; \$22 per person

Chef's choice of 3 cheeses with toasts, whole grain Dijon, fig jam, seasonal fruits and nuts.

It will be served before the dessert course

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Tapas Plate; \$18 per person

Roasted peppers, Kalamata olives, buffalo mozzarella cheese, balsamic onions, serrano jamon, roasted tomatoes, grilled ciabatta.

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Seasonal East Coast / West Coast Oysters; \$22 per half dozen

Served on the half shell with cocktail sauce and shallot mignonette sauce.

Optional 1st course choices

Shrimp cocktail; \$ 10 per person

4 jumbo wild caught Gulf Shrimp, house cocktail sauce, grilled lemon

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Florida stone crabs (seasonal); \$55 per pound

1 pound of medium claws served chilled with key lime mustard sauce

Optional 3rd course choices

Twin Grilled lobster tails; \$35 per person

2-4/5 ounce standalone entrée choice served with drawn butter, chefs starch and seasonal vegetable

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Chef's local farm vegetarian option; included in original price

Optional add on entrée choices

Grilled lobster tail; \$20 per person

4/5 ounce add on to any current entrée choice served with drawn butter

3 day minimum lead time for all food upgrades

Gluten free options available



Barefoot Dining Wine Bottle Upgrade

\$25.00 Bottle Upgrade

Champagne Toast: Chandon Brut or Rose

Your Choice of:

Chappellet Mountain Cuvee Cabernet Sauvignon

King Estates Pinot Noir

Ferrari Carano Chardonnay

Terrunyo Sauvignon Blanc

\$50.00 Bottle Upgrade

Champagne Toast: Moet & Chandon

Your Choice of:

Groth or Jordan Cabernet Sauvignon

Goldeneye Pinot Noir

Groth or Jordan Chardonnay

Twomey or Cakebread Sauvignon Blanc