

# SIZZLE WEEK—SOUTHWEST FLORIDA'S FIRST POP-UP DINNER EXPERIENCE

WEEK 1 MENU: MAY 30-31 & JUNE 4-5



## APPETIZER (CHOOSE ONE)

### Strawberry-Mâche Salad

Whipped Feta + Black Vinegar + Picked Herbs + Ancho-Spiced Sunflower Seeds OR

### Crunchy Octopus

Arugula Pesto + Bonito Flakes + Charred Summer Squash + Leek Ash

## INTERMEZZO

Lemongrass-Basil Granita

## ENTRÉE (CHOOSE ONE)

### Korean BBQ Steak

Charred Baby Corn + Spring Onion + Crispy Potato + Housemade Sambal OR

### Herb Crusted Salmon

Summer White Bean Succotash + Guajillo + Herb Salad OR

### Caraway Carrots (Vegan Option)

Watercress Pesto + Forbidden Rice + Black Garlic Foam + Chili Oil

## DESSERT (CHOOSE ONE)

### Mochi Sundae

Coconut Gelato + Pearls + Graham Cracker Dirt OR

### Chocolate Crèmeux

Brûléed Meringue + Spun Sugar + Summer Berries + Candied Pepitas

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Three-course dinner with intermezzo \$36 per person

Add wine pairings \$20 per person

Add additional course for \$12 per person

Tax and gratuity not included

**Reservations required—limited seating available each evening**

**To purchase tickets, visit [www.venueinaples.com/tickets](http://www.venueinaples.com/tickets)**



# SIZZLE WEEK—SOUTHWEST FLORIDA'S FIRST POP-UP DINNER EXPERIENCE

WEEK 2 MENU: JUNE 6-7 & JUNE 11-12



## APPETIZER (CHOOSE ONE)

### The Octopus Pond

Black Rice + Chorizo + Squid Ink Aioli + Black Garlic Ash + Yuzu Kosho Vinaigrette  
OR

### Beet Terrine

Agrodolce Beet Gel + Goat Cheese + Citrus Segments + Citrus Vin

## INTERMEZZO

Pineapple Ginger Sorbet + Passion Fruit Pearls + Coconut Snow

## ENTRÉE (CHOOSE ONE)

### Farm to Table

Honey Roasted Carrot + Micro Vegetable Garden + Airline Chicken Breast + Marsala Demi + Smoked Mash Potato  
OR

### Gulf Shore Snapper

Saffron Risotto Cake + Ginger Carrot Purée + Watermelon Radish + Herbs + Truffle Oil  
OR

### Caraway Carrots (Vegan Option)

Watercress Pesto + Forbidden Rice + Black Garlic Foam + Chili Oil

## SWEET CRAVINGS (CHOOSE ONE)

### The Rose Garden

Angel Food Cake + Rose Panna Cotta + Hibiscus Meringue + Shortbread + White Chocolate Mousse  
OR

### Semifreddo

Apricot + Cranberry + Pistachio + Strawberry Mirror Glaze + Meringue Kisses + Strawberry Gel + Spun Sugar Sphere

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Add wine pairings \$20 per person

Add additional course for \$12 per person

Tax and gratuity not included

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