

La Florida

An Italian-Inspired Evening

Private Chef Service · Florida-Sourced Ingredients

FIRST COURSE · COCKTAIL HOUR

Benvenuto

Buffet Style · Three Selections

Gulf Shrimp Arancini

Saffron-scented risotto croquettes filled with Florida Gulf shrimp, smoked mozzarella, and sun-dried tomato — served with calabrian chili aioli

Burrata & Heirloom Tomato Crostini

Toasted sourdough, whipped burrata, locally grown heirloom tomatoes, basil oil, and aged balsamic from the Florida panhandle

Prosciutto-Wrapped Florida Melon

Sun-ripened Crenshaw melon, imported San Daniele prosciutto, wild arugula, cracked pepper, and wildflower honey

SECOND COURSE · SEATED

Pasta Cacio e Pepe al Limone

Fresh-pulled tonnamarelli · Florida Key lime · Parmigiano-Reggiano · Pecorino Romano

Tonnarelli Cacio e Pepe

Hand-cut tonnamarelli tossed tableside in a silky Parmigiano and Pecorino emulsion, finished with cracked tellicherry pepper and fresh Florida Key lime zest

THIRD COURSE · MAIN ENTRÉE

Mutton Snapper alla Griglia

Florida Atlantic mutton snapper · live fire · citrus salsa verde

Grilled Mutton Snapper

Citrus-brined Florida Atlantic mutton snapper fillet, charred over orange wood coals and finished with a bright salsa verde of charred lemon, Castelvetrano olives, and fresh herbs — served over warm farro with shaved fennel dressed in local blood orange vinaigrette

FOURTH COURSE · DESSERT

Panna Cotta al Cocco

Florida coconut · tropical accents

Coconut Panna Cotta

Silky coconut milk panna cotta, set lightly and topped with a Florida mango-passion fruit coulis, candied lime zest, and toasted coconut flake

Menu items subject to seasonal availability · All proteins cooked to order · Please inform your chef of any allergies