

# Mare e Giardino

## *A Mediterranean Family Lunch*

Sea & Garden · Florida Ingredients · Shared at the Table

Family Style · 8 Guests · Rock Lobster Chefs · Orlando, Florida

*From the Gulf waters and Florida's spring gardens — a lunch that asks nothing of you except to slow down, pour the wine, and reach across the table.*

### — THE MEZZE TABLE —

#### TO SHARE — MEZZE

### *Florida Gulf Oysters on the Half Shell*

Freshly shucked Gulf oysters served over crushed ice with a Florida citrus mignonette, house-made cocktail sauce with fresh horseradish, and lemon wedges.

◆ *Gulf Coast oysters · Peak late-winter to spring season · Best March harvest*

#### TO SHARE — MEZZE

### *Roasted Florida Tomato & White Bean Bruschetta*

Slow-roasted Florida vine tomatoes over creamy white bean purée on thick grilled country bread, finished with fresh basil, aged balsamic, and shaved Parmesan.

◆ *Florida vine tomatoes · Locally grown, peak March · Fresh Florida basil*

#### TO SHARE — MEZZE

### *Marinated Olives, Avocado & Florida Citrus Plate*

Warm marinated Castelvetrano and Kalamata olives alongside sliced Florida avocado, Cara Cara orange segments, smoked sea salt and toasted flatbread.

◆ *Florida avocado · Homestead FL · Florida Cara Cara oranges — peak season*

### — THE MAIN TABLE —

#### SHARED MAIN

### *Gulf Flounder en Papillote with Olives & Tomatoes*

Individual parchment packets of Gulf flounder steamed with cherry tomatoes, capers, Castelvetrano olives, white wine, and lemon — opened tableside for maximum drama and aroma. Served with crusty bread.

◆ *Gulf flounder · Wild-caught Florida waters · Florida cherry tomatoes*

#### SHARED SIDE

### *Grilled Florida Sweet Corn with Harissa Butter*

Charred Florida sweet corn on the cob rubbed with house-made harissa compound butter, finished with crumbled cotija, fresh lime and cilantro.

◆ *Florida sweet corn · Coming into season March · Locally sourced*

SHARED SIDE

***Tabbouleh with Florida Herbs & Heirloom Tomatoes***

Traditional bulgur tabbouleh packed with fresh Florida flat-leaf parsley, mint, diced heirloom tomatoes, cucumber and a bright lemon-olive oil dressing.

◆ *Florida flat-leaf parsley and mint · Florida heirloom tomatoes*

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— DOLCE —

DESSERT — SHARED

***Honey-Poached Florida Strawberries with Labneh***

Ripe Plant City strawberries gently poached in local wildflower honey and rosewater, served warm over cool labneh with crushed pistachios and fresh mint.

◆ *Plant City strawberries · Peak March · Florida wildflower honey*

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