

ROCK LOBSTER CHEFS · ASIAN INSPIRED

Tide & Temple

An Asian-Inspired Private Dinner

Four Courses · 6–12 Guests · Florida-Sourced Ingredients

— COCKTAIL HOUR —

PASSED BITE

Stone Crab Rangoon

Crispy wonton cups filled with Florida stone crab, cream cheese, scallion, sweet chili dipping sauce.

◆ *Florida Stone Crab · Florida-sourced scallions*

PASSED BITE

Gulf Shrimp Summer Rolls

Rice paper rolls with Gulf shrimp, Florida avocado, mango, vermicelli, fresh herbs, peanut-lime dipping sauce.

◆ *Gulf shrimp · Florida avocado · Florida mango*

PASSED BITE

Florida Watermelon & Tuna Tataki Bites

Seared yellowfin tuna over compressed Florida watermelon, ponzu gel, sesame, micro shiso.

◆ *Florida watermelon · Florida-sourced*

— SECOND COURSE —

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Chilled Florida Miso Corn Soup

Silken chilled soup of Florida sweet corn blended with white miso, topped with chili oil, corn relish, scallion.

◆ *Florida sweet corn · Florida scallions · Locally sourced*

— MAIN COURSE —

MAIN COURSE

Miso-Glazed Gulf Grouper

Thick Gulf grouper fillets in a sweet white miso-sake glaze, broiled until caramelized. Forbidden black rice, bok choy, ginger-scallion oil, pickled Florida daikon.

◆ *Gulf grouper · Florida wild-caught · Florida daikon*

— DESSERT —

DESSERT

Florida Yuzu Panna Cotta

Silken panna cotta scented with Florida yuzu and lemongrass, topped with a Florida strawberry-lychee compote and candied citrus peel.

◆ *Florida yuzu · Plant City strawberries · Florida lemongrass*

