

La Tavola del Sole

A Mediterranean Family Lunch

Fresh · Shared · Unhurried · Spring on the Florida Coast

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

Everything arrives at the table together — pull apart bread, share the platters, pass the wine. This is how the Mediterranean does lunch.

— THE MEZZE TABLE —

TO SHARE — MEZZE

Florida Stone Crab & Citrus Hummus Board

House-made hummus with lemon and roasted garlic, topped with chilled Florida stone crab claw meat, Castelvetrano olives, warm za'atar pita, cucumber spears, and pickled Florida cherry peppers.

◆ *Florida Stone Crab · Claws in final weeks of season · Sourced from Homestead, FL*

TO SHARE — MEZZE

Grilled Florida Pompano Escabeche

Thin fillets of Gulf pompano marinated in sherry vinegar, saffron, smoked paprika and olive oil, served at room temperature over Florida heirloom tomatoes and shaved red onion.

◆ *Gulf Pompano · Peak season March · Florida heirloom tomatoes · Plant City strawberries in vinaigrette*

TO SHARE — MEZZE

Whipped Feta with Roasted Florida Strawberries

House-whipped Greek feta with honey and thyme, topped with slow-roasted Plant City strawberries, cracked black pepper, and toasted pistachios. Served with grilled sourdough.

◆ *Plant City Strawberries · Peak March harvest · Florida honey*

— THE MAIN TABLE —

SHARED MAIN

Whole Roasted Florida Snapper with Chermoula

A full side of Gulf snapper roasted over citrus and fennel fronds, finished with a bright Moroccan chermoula of cilantro, parsley, preserved lemon, cumin and olive oil. Served on a large platter with lemon wedges.

◆ *Gulf Snapper · Wild-caught Florida waters · Florida lemons*

SHARED SIDE

Warm Israeli Couscous with Roasted Florida Vegetables

Pearl couscous tossed with roasted zucchini, Florida sweet peppers, sun-dried tomatoes, Kalamata olives, fresh herbs and a lemon-herb vinaigrette.

◆ *Florida sweet peppers and zucchini · Locally grown*

SHARED SIDE

Arugula & Shaved Fennel Salad

Peppery Florida-grown arugula with shaved fennel, blood orange segments, toasted almonds, shaved Pecorino Romano and a blood orange-honey vinaigrette.

◆ *Florida arugula · Florida blood oranges — final weeks of citrus season*

— DOLCE —

DESSERT — SHARED

Florida Citrus & Olive Oil Cake

A rustic single-layer cake made with Florida orange zest and extra-virgin olive oil, served warm with whipped mascarpone and a Florida strawberry-basil compote.

◆ *Florida navel orange zest · Plant City strawberries · Florida olive oil*
