

Front Porch Fine

Elevated Southern & Florida Comfort

Private Chef Service · Florida-Sourced Ingredients

FIRST COURSE · COCKTAIL HOUR

The Spread

Buffet Style · Three Selections

Pimento Cheese & Pepper Jelly Crostini

House-made sharp cheddar pimento cheese on toasted sourdough, topped with Florida ghost pepper jelly and crispy prosciutto

Buttermilk Fried Oyster Bite

Florida Apalachicola oysters, buttermilk-brined and lightly fried in seasoned cornmeal, served with a smoked honey-tabasco remoulade on a crispy wonton

Deviled Eggs with Gulf Crab

Classic deviled eggs elevated with Florida Gulf blue crab, smoked paprika, chive, and a drizzle of Old Bay brown butter

SECOND COURSE · SEATED

She-Crab Soup

Florida Gulf blue crab · aged sherry · sweet cream

Florida She-Crab Soup

A rich, velvety bisque of Florida blue crab roe and claw meat, slow-simmered with sweet cream, aged sherry, and Old Bay, finished with a crab butter crouton and chive oil

THIRD COURSE · MAIN ENTRÉE

Cast Iron Gulf Red Snapper

Florida Gulf snapper · grits · andouille

Snapper over Stone-Ground Grits

Pan-seared Florida Gulf red snapper fillet over slow-cooked Anson Mills stone-ground grits with roasted corn, andouille, and Gulf shrimp, finished with a lemon-caper brown butter and crispy fried leeks

FOURTH COURSE · DESSERT

Peach & Bourbon Bread Pudding

Florida peaches · warm bourbon cream sauce

Peach Bourbon Bread Pudding

Rich brioche bread pudding studded with local Florida peaches and golden raisins, baked in brown sugar custard and finished with a warm Blanton's bourbon cream sauce and fresh whipped cream

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