

PROPER GRIT DINNER

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\$65 | SEPTEMBER 1-30



FIRST COURSE

CRISPY CALAMARI

Citrus Chile Aioli, Pineapple Mango Relish

PECAN CRUSTED GOAT CHEESE SALAD

Goat Cheese, Florida Citrus, Candied Pecans, Dried Dates
Golden Raisins, Baby Kale, Champagne Vinaigrette

BABY GEM CAESAR SALAD

Parmigiano Reggiano, Endive, Crispy Capers
House-Crafted Caesar, Buttery Brioche Crumbs, White Anchovy

SECOND COURSE

PENNETTE ALLA VODKA

San Marzano, Basil, Ricotta, Reggiano

SIMPLY LEMON LINGUINI

Toasted Garlic, Parsley, Aged Parmesan

DUCK CONFIT TORTELLINI

Goat Cheese, Wild Mushrooms, Cipollini, Sherry
Wine Demi-Glace

WAGYU PICANHA STEAK

Chimichurri, Patatas Bravas, Saffron Aioli

THIRD COURSE

CARROT CAKE

Southern style carrot cake with grilled pineapple
candied pecans and spiced whipped cream

PASSION FRUIT - KEY LIME PIE

Tangy custard pie, coconut sorbet and raspberry gelee

JUPITER

