



Amuse Bouche

Broiled Bay Scallops

White truffle butter, uni, pickled shallot

First Course

CHOICE OF ONE

Cornmeal Crusted Crab Cake

Dandelion greens, smoked tomato jam, lemon caper beurre blanc

Wild Mushroom Tart

Baby lettuces, smoked gouda, fried leek

Second Course

CHOICE OF ONE

Herb Crusted Triple Tail

Carrot puree, roasted radish, mustard frill

Seared Duck Breast

Creamy farro, spigarello, natural jus

Third Course

CHOICE OF ONE

Stone Creek Wagyu Ribeye Crown

Truffled celery root, grilled broccolini, sauce au poivre

Pan Seared Speckled Gulf Trout

Butternut squash, braised fennel, salsa verde

Fourth Course

CHOICE OF ONE

Dark Chocolate Pots de Crème

Whipped cream, sea salt

Strawberry Tiramisu

Mascarpone, Grand Mariner, candied orange



W
WATERSOUND
CLUB

Reservations Required