

# RESERVE PACKAGE \$\$\$



## Salad

(Choose Two)

### -Organic Shaved Beetroot

Pickled Fennel, Crispy Chevre Medallion, Red Oak, Lemon Gastrique

### -Rock Shrimp and Lump Crab

Bibb, Mango, Watermelon Radish, Yuzu and Passion Vinaigrette

### -Tuscan Frisee

Baby Arugula, Crispy Pancetta, Parm Bits, Toasted Pine Nut, Heirloom Tomato, 15 year aged Balsamic, Green Olive

### -(Seasonal) Watermelon Feta

Baby Heirlooms, Lemon Oil, Feta Crumble, Shaved Shallot.

## Entree

(Pick Two 6 oz portions)

### -Bone-in Arroz Con Pollo

Braised w/ traditional spices and Pigeon Peas

### -Dry Rubbed Dijon Tenderloin

Filet, Roasted and Carved, Cognac Demi

### -Bone-in Pork Chop

Brined 24 hours, grilled and topped with a pickled apple and onion relish and Walnut Crunch

### -Espresso Rubbed Lamb Chops

topped with Raspberry Balsamic Reduction ~ Revier Farms

### -Fire Roasted Corn Stuffed Quail

napped with Pomegranate Molasses

### -Grilled Wahoo

Roasted Tomato Beurre Blanc and Fresh Basil Oil

## Sides

(Pick Two)

-Dauphinoise Stacks Gruyere -Prosciutto Asparagus Bunch

-Charred Edamame Succotash - Ravioli Di Funghi

-Yuzu and Brown Butter Snap Peas

-Mini Cauli Steaks w/ herb Crust

-Cranberry and Blood Orange Farro Pilaf

-Ratatouille A La Remy

**THE DEVYN**  
SARASOTA'S PREMIER EVENT VENUE