



*Sea this "Catch"*  
*Seafood Tapas Tasting*

March 28<sup>th</sup>, 6:30pm

Three Tapas Courses Paired with Three Wines

*\$48 a person*

*1<sup>st</sup> Course*

*Ahi Poke Salad*

Ahi Tuna, Watermelon Radish, Pickled Ginger Slaw,  
Wasabi Crema, Soy Glaze, Won Ton Crisp

*2<sup>nd</sup> Course*

*Garlic Crusted Grouper*

Atlantic Grouper on a Gulf Shrimp Risotto Cake with Melted Spinach,  
Braised Fennel, Shiitake & Red Pepper Relish

*3<sup>rd</sup> Course*

*White Chocolate Lemon Ricotta Bread Pudding*

With Candied Blueberry Compote

Call for Reservations

636-724-3434