





AN ELEGANT & PRIVATE CULINARY EXPERIENCE

THEPOLISHED CHEF. COM

MENU

JUMBO LUMP CRAB CAKE

Alabama blue crab, old bay, lemon/caper white wine sauce

TUNA TARTARE

fermented red pepper aioli, lime marinated cucumbers, pickled peppers

CITRUS MIXED GREENS

goat cheese crumbles, fresh strawberries, honey crisp apples, FL oranges, white balsamic reduction

FILET & LOBSTER

center cut filet mignon, petite lobster tail, truffle cauliflower purée, roasted local vegetables, aged balsamic & red wine demi-glace

KEY LIME PIE

homemade graham cracker crust, key lime custard, fresh vanilla bean whipped cream