

*Welcome
to the
Chef's Table*

Seminole Hard Rock Hotel & Casino
For more information please call 954.797.5509



Three Course Menu

1st Course

(Choice of two)

Eggplant Stuffed Zucchini

With Watercress and Goat Cheese in Roasted Yellow Tomato Sauce

Andalucian Gazpacho

With Roasted Yellow Peppers and Crispy Crostini

Belgian Endive, Frisée, Mache Salad

With Crispy Truffle Potatoes and Potato Cream

Tomato Confit, Pancetta Lardons and Watercress

Tossed in Roasted Garlic Olive Oil and Aged Balsamic

Roasted Eggplant, Pepper, Onion and Tomato Salad

Topped with Roasted Garlic, Infused Olive Oil and Herbs

Baby Romaine and Frisée Salad

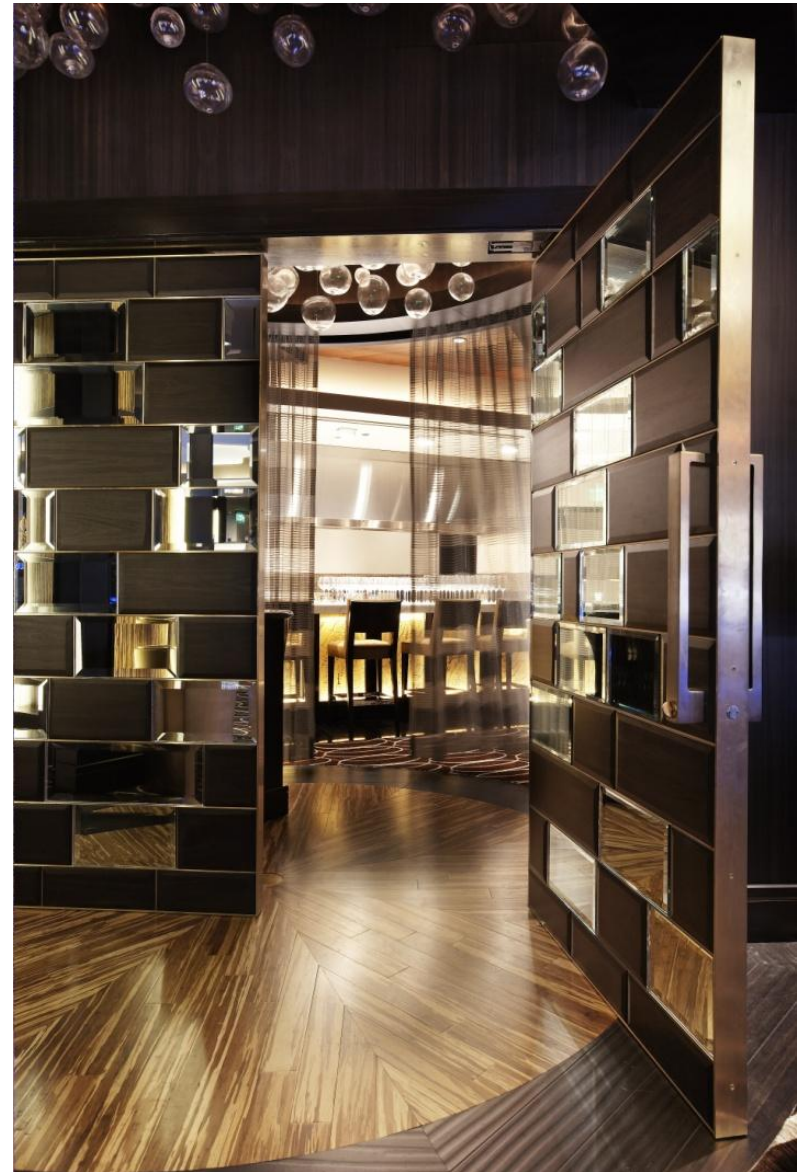
Wrapped in Prosciutto with Tear Drop Tomatoes, Parmigiano Reggiano Crisp, and a Fig Vinaigrette

Caesar Salad

Fresh Crisp Romaine Lettuce Chiffonade Over Caesar Panna Cotta,
Topped with Homemade Croutons and Shaved Parmigiano Reggiano
Cheese

Mixed Baby Lettuce

With Heirloom Tomatoes, Prosciutto and Goat Cheese Crisp In a
Champagne Vinaigrette



2nd Course

(Choice of two)

Braised Short Ribs

With Truffled Potato Crisp and Cauliflower Puree

Seared Filet Mignon and Vegetable Napoleon

With a Shallot Veal Jus

Dill Crusted Black Grouper

Over Garlic Hominy Polenta with Oyster and Porcini Mushroom
Blanquette, Topped with Crispy Beet Hay

Prosciutto Wrapped Pork Tenderloin

With Caramelized Apples and Green Onions in a Brandy Herbed Jus,
Braised Fingerling Potatoes with Onions, Peppered Bacon and
Sherry

Garlic and Sage Roasted Chicken Breast

With Serrano Ham and Sherry Glaze, Over Catalan-Style Zucchini
and Tomatoes

Seared Chilean Sea Bass

With Clams, White Beans and Oyster Mushrooms

Dessert

(Choose two)

Bittersweet Dark Chocolate Terrine

With Malted Vanilla Crème Brulee and Poached Raspberries

Bailey's Irish Cream Cheesecake

Espresso Mousse, Cookies and Cream Sable, and Brown Butter
Caramel

Strawberry Shortcake

Basil Infused Almond Cake, Citrus Scented Strawberries and
Mascarpone Panna Cotta

Coconut Rum Flan

Caramelized Pineapple Empanada and Mango Reduction

Flaky Apple Tartlet

Apple Confit, Cinnamon Spiced Ice Cream, Almond Cream, and
Rosemary Syrup

Key Lime Pudding Cake

Toasted Coconut Pave and Brown Sugar Short Dough

Coffee, Decaf, Hot Teas and Soft Drinks included ~ Full Bar Menu available

\$100 per person (subject to tax and gratuity)

Room Rental Fee: \$800 plus tax

Chef Fee: \$125 plus tax (2 Chefs are required)

Four Course Menu

1st Course

(Choice of two)

Eggplant Stuffed Zucchini

With Watercress and Goat Cheese in Roasted Yellow Tomato Sauce

Andalucian Gazpacho

With Roasted Yellow Peppers and Crispy Crostini

Oyster Beignet

With Lobster Reduction and Fresh Black Truffles

Beef Carpaccio (Raw)

With Capers, Roasted Shallots, Tomato Confit, Topped with a Fried Quail Egg, and Verjus Olive Oil Drizzle

Quick Roasted Jumbo Shrimp

Traditional Basque Green Sauce with Oyster Mushrooms

Grilled Scallops

With Black Truffles and Brown Butter Beet Dressing, Served on a Bed of Watercress

2nd Course

(Choice of two)

Belgian Endive, Frisée, Mache Salad

With Crispy Truffle Potatoes and Potato Cream

Tomato Confit, Pancetta Lardons and Watercress

Tossed in Roasted Garlic Olive Oil and Aged Balsamic

Roasted Eggplant, Peppers, Onion and Tomato Salad

Topped with Roasted Garlic, Infused Olive Oil and Herbs

Baby Romaine and Frisée Salad

Wrapped in Prosciutto with Tear Drop Tomatoes, Parmigiano Reggiano Crisp, and a Fig Vinaigrette

Caesar Salad

Fresh Crisp Romaine Lettuce Chiffonade Over Caesar Panna Cotta, Topped with Homemade Croutons and Shaved Parmigiano Reggiano Cheese

Mixed Baby Lettuce

With Heirloom Tomatoes, Prosciutto and Goat Cheese Crisp In a Champagne Vinaigrette

3rd Course

(Choice of two)

Braised Short Ribs

With Truffled Potato Crisp and Cauliflower Puree

Seared Filet Mignon and Vegetable Napoleon

With a Shallot Veal Jus

Dill Crusted Black Grouper

Over Garlic Hominy Polenta with Oyster and Porcini Mushroom Blanquette, Topped with Crispy Beet Hay

Prosciutto Wrapped Pork Tenderloin

With Caramelized Apples and Green Onions in a Brandy Herbed Jus, Braised Fingerling Potatoes with Onions, Peppered Bacon, Sherry

Garlic and Sage Roasted Chicken Breast

With Serrano Ham and Sherry Glaze, Over Catalan-Style Zucchini and Tomatoes

Seared Chilean Sea Bass

With Clams, White Beans and Oyster Mushrooms

Surf and Turf

Roasted Kobe Strip Loin & Chanterelle Braised Jumbo Shrimp, with Lobster Risotto and Broccoli Rabe

Brunello Poached Loin of Lamb Over Seared Quinoa Cake

With Celeric Puree, Crispy Beets and Morel Mushroom Nape with a Lamb Reduction

Grilled Cobia with Beet Relish

Over Citrus Polenta

Coffee, Decaf, Hot Teas and Soft Drinks included

Full Bar Menu available

\$125 per person (subject to tax and gratuity)

Room Rental Fee: \$800 plus tax

Chef Fee: \$125 plus tax (2 Chefs are required)

Dessert

(Choice of two)

Strawberry Shortcake

Basil Infused Almond Cake, Citrus Scented Strawberries and Mascarpone Panna Cotta

Warm Molten Chocolate Cake

Tahitian Vanilla Bean Ice Cream

Milk Chocolate Bavarian Crème

Peanut Butter, Sweet and Salty Cookie, Candied Peanut, and Caramel

Lemon Custard Chiffon

Plump Fresh Berries, Vanilla Cream and Mint Syrup

Coconut Rum Flan

Caramelized Pineapple Empanada and Mango Reduction

Flaky Apple Tartlet

Apple Confit, Cinnamon Spiced Ice Cream, Almond Cream, and Rosemary Syrup

Tiramisu

Caramel Drenched Ladyfingers, Double Baked Sicilian Biscotti, Cocoa Dusted Foam

Five Course Menu

1st Course

(Choice of two)

Eggplant Stuffed Zucchini

With Watercress and Goat Cheese in Roasted Yellow Tomato Sauce

Mini Filet Mignon Benedict

With a Verjus and Lavender Hollandaise

King Crab and Orange, Fennel Salad

With Radishes and Caviar

Oyster Beignet

With Lobster Reduction and Fresh Black Truffles

Andalucian Gazpacho

With Roasted Yellow Peppers and Crispy Crostini

Beef Carpaccio (Raw)

With Capers, Roasted Shallots, Tomato Confit, Topped with a Fried Quail Egg, and Verjus Olive Oil Drizzle

Quick Roasted Jumbo Shrimp

In Traditional Basque Green Sauce with Oyster Mushrooms

Grilled Scallops

With Black Truffles and Brown Butter Beet Dressing, Served on a Bed of Watercress

Seared Foie Gras with Port Poached Asian Pears

With Pickled Onions and Chocolate Port Sauce

Lobster Potatoes and Osetra Caviar

With Crème Fraiche



2nd Course

(Choice of two)

Belgian Endive, Frisée, Mache Salad

With Crispy Truffle Potatoes and Potato Cream

Tomato Confit, Pancetta Lardons and Watercress

Tossed in Roasted Garlic Olive Oil and Aged Balsamic

Roasted Eggplant, Peppers, Onion and Tomato Salad

Topped with Roasted Garlic Infused Olive Oil and Herbs

Baby Romaine and Frisée Salad

Wrapped in Prosciutto with Tear Drop Tomatoes, Parmigiano Reggiano Crisp, and a Fig Vinaigrette

Caesar Salad

Fresh Crisp Romaine Lettuce Chiffonade over Caesar Panna Cotta, Topped with Homemade Croutons and Shaved Parmigiano Reggiano Cheese

Mixed Baby Lettuce

With Heirloom Tomatoes, Prosciutto and Goat Cheese Crisp
In a Champagne Vinaigrette

Warm Forest Mushroom Salad

Over Arugula and Crispy Leeks in Sherry Balsamic Reduction

Eggplant and Roasted Pepper Tart

With Chopped Salad and Bleu Cheese Truffled Olive Martini

3rd Course

(Choose one)

Yellow Tomato Sorbet

Champagne Float

Limoncello Sorbet

Green Apple Granite

Pink Champagne Granite

4th Course

(Choice of two)

Surf and Turf

Roasted Kobe Strip Loin and Chanterelle Braised Jumbo Shrimp, with Lobster Risotto, and Broccoli Rabe

Braised Short Ribs

With Truffled Potato Crisp and Cauliflower Puree

Brunello Poached Loin of Lamb Over Seared Quinoa Cake

With Celeric Puree, Crispy Beets and Morel Mushroom Nape with a Lamb Reduction

Butter Roasted Bone in Kobe Filet Mignon

With Herbed Pommes Frites, Braised Escarole in Veal and Verjus Reduction

Grilled Cobia with Beet Relish

Over Citrus Polenta

Seared Filet Mignon and Vegetable Napoleon

With a Shallot Veal Jus

Dill Crusted Black Grouper

Over Garlic Hominy Polenta with Oyster and Porcini Mushroom
Blanquette, topped with Crispy Beet Hay

Lobster Stuffed Semi Boned Quail

Baby Zucchini, Carrots and Celeriac Purée with Herbed Jus
Reduction

Prosciutto Wrapped Pork Tenderloin

Caramelized Apples and Green Onions in a Brandy Herbed Jus
Braised Fingerling Potatoes with Onions, Peppered Bacon, Sherry

Garlic and Sage Roasted Chicken Breast

With Serrano Ham and Sherry Glaze Over Catalan-Style Zucchini and
Tomatoes

Seared Chilean Sea Bass

With Clams, White Beans and Oyster Mushrooms

Dessert

(Choice of two)

Key Lime Pudding Cake

Toasted Coconut Pave and Brown Sugar Short Dough

Bittersweet Dark Chocolate Terrine

With Malted Vanilla Crème Brulee and Poached Raspberries

Bailey's Irish Cream Cheesecake

Espresso Mousse, Cookies and Cream Sable, and Brown Butter
Caramel

Strawberry Shortcake

Basil Infused Almond Cake, Citrus Scented Strawberries and
Mascarpone Panna Cotta

Warm Molten Chocolate Cake

Tahitian Vanilla Bean Ice Cream

Milk Chocolate Bavarian Crème

Peanut Butter, Sweet & Salty Cookie, Candied Peanut, Caramel

Lemon Custard Chiffon

Plump Fresh Berries, Vanilla Cream and Mint Syrup

Coconut Rum Flan

Caramelized Pineapple Empanada and Mango Reduction

Flaky Apple Tartlet

Apple Confit, Cinnamon Spiced Ice Cream, Almond Cream, and
Rosemary Syrup

Tiramisu

Caramel Drenched Ladyfingers, Double Baked Sicilian Biscotti, Cocoa
Dusted Foam

\$150 per person (subject to tax and gratuity)

*Coffee, Decaf, Hot Teas and Soft Drinks included
Full Bar Menu available*

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