

THE PLATED MENU

Spring / Summer

COMPOSED ENTRÉE PLATES

Single Entrée

Roasted Airline Chicken Breast

Crispy Rice Cakes, Braised Baby Bok Choy,
Roasted Sweet Corn Velouté, Chili Garlic Oil

Rainbow Trout

Fava Beans, Champagne Beurre Blanc, Trout Roe, Spiced
Glazed Carrots, Charred Summer Squash

Pesto Stuffed Pork Loin

Boursin Potato Purée, Roasted Carrots, Pistachio Crumb,
Creamy Whole Grain Mustard Sauce

Butter Roasted Salmon

Pea Puree, Fresh Saute Peas, Preserved Lemon Caper
Beurre Blanc

Spring Chicken Ballotine

Celeriac Puree, Young Vegetables, Chicken Jus

Herb Crusted Cod Roulade

Bay Mussel Veloute, Chili Oil, Fava, Kale and Peas

48 Hour Braised Short Ribs

Ginger-Miso Glaze, Cipollini Onions, Watercress, Golden
Yukon Mashed Potatoes

Citrus-Fed Wagyu Sirloin

Herb Dijon Persillade, Creamy Orzo with Seasonal
Vegetables, Diane Sauce

Florida Grouper

Coconut Risotto, Fennel Cilantro Micro Salad

Center Cut Filet

Truffle Herbed Butter, Roasted Zucchini, Potatoes
Au Gratin, Chili Garlic Oil

Center Cut Filet

Spring Herb Soubise, Asparagus, Snap Peas, Diane Sauce

Soy Ginger Lamb Rack

Moroccan Couscous, Roasted Cauliflower, Cilantro
Mint Pesto



Vegetarian

Ratatouille Cast Iron Skillet

Roasted Pepper Sauce, Chives, Micro Basil

Roasted Cauliflower Steak

Garlic Hummus, Za'atar Spice, Crispy Chickpeas,
Green Zhoogh Sauce

Confit Leek Roulade

Lemon Verbena, Cilantro Herb Salad, Green
Goddess Sauce

SALAD

Little Gem Caesar

Little Gem Lettuce, Parmesan Custard, Crispy Capers, White Anchovy Dressing, Brioche Crumbs

Tomato Burrata

Heirloom Tomatoes, Tomato Vinaigrette, Black Pepper Whipped Burrata, Aged Balsamic, Prosciutto Crisps, Basil

Melon Mosaic

Compressed Melons, Yuzu Kosho Vinaigrette, Shaved Radish, Sprouts, Edible Flowers, Yuzu Citrus Vinaigrette

Watermelon & Feta

Compressed Watermelon, Whipped Feta, Mint, Cucumber, Lime

CBK House

Farm Lettuce, Radish, Cucumber, Marinated Olives, Shaved Red Onion, Herbs, Micro Greens, Champagne Herb Vinaigrette

Fennel & Green Apple

Spinach, Stracciatella, Pistachio, Apple, Pickled Green Grapes, Tarragon Vinaigrette

Roasted Beets

Golden Beets, Candied Beets, Pickled Asian Pears, Candied Almonds, Yogurt Vinaigrette

Florida Citrus

Green Sweet Crisp Lettuce, Citrus Segments, Shaved Fennel, Avocado, Meyer Lemon Vinaigrette

Spring Garden

Shaved Baby Carrots, Radish, Snap Peas, Pea Tendrils, Bee Pollen, Creme Fraiche Honey Vinaigrette

Burrata & Stone Fruit

Burrata, Peaches, Toasted Pistachio, Basil, Hot Honey, Lemon Oil

SOUP

Consider Adding a Soup Course

Chef's Choice Selection

Trust Our Culinary Team with a Seasonal Soup

Charred Corn

Yukon Gold Potatoes, Smoked Paprika Oil, Creme Fraiche, Popcorn Crumble

Caldo Gallego

Chorizo, Turnips, Rapini, Cannellini Beans, Smoked Ham, Crostini

Spring Pea

Snap Peas, Creme Fraiche, Pea Tendrils

Shecrab

Charleston Cream Crab Soup, Crab Roe, Sherry Wine

Butternut Squash & Sage

Roasted Apples, Sage Oil, Pepitas Seed

Lobster Bisque

Lobster Fumet, Herb Oil, Chervil

Vegan Lentil

Seasonal Vegetables

Coconut Carrot

Ginger Cream, Madras Curry Oil, Toasted Coconut Flakes, Carrot Top Pesto



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DUAL ENTRÉE PLATES

4 oz Filet & Pan Seared Miso Cured Salmon

Yuzu Emulsion, Roasted Cauliflower Purée & Roasted Root Vegetables, Herb Oil

Herb Roasted Chicken & Lobster Ravioli

Lobster Ravioli, Creamy Champagne Foam, English Peas, Chervil

Citrus Fed Wagyu Sirloin & Herb Roasted Chicken Breast

Creamy Orzo Primavera, Roasted Broccolini, Herb Dijon Jus

Braised Wagyu Short Ribs & Jumbo Shrimp

Boursin Mashed Potato, Grilled Asparagus, Yuzu Béarnaise

Colorado Lamb Loin & Diver Scallops

Sweet Corn Veloute, Charred Baby Zucchini, Rosemary Jus, Mint Oil

Citrus-Fed Wagyu Sirloin & Butter Poached Lobster Tail

Green Asparagus, Chive Oil, Potato Pavé

Center Cut Filet & Butter Poached Lobster Tail

Potato Pavé, White Asparagus, Sauce Choron, Chive Oil

Seared Tenderloin & Jumbo Crab Cake

Black Garlic Bordelaise, Smoky Sweet Corn Velouté, Roasted Seasonal Squash

Pepper Crusted Beef Tenderloin & Truffle Chicken Ballotine

Potato Mousseline, Wild Mushroom Fricassee, Madeira Jus

Pan Seared Halibut & Braised Short Ribs

Celery Root Purée, Glazed Baby Carrots, Madeira Jus

Atlantic Halibut & Center Cut Beef Tenderloin

Saffron Potato Mousseline, Baby Fennel, Champagne

Beurre Blanc, Dill Oil

Center Cut Beef Tenderloin & Seared Scallops

Fregola Sarda, Beurre Monte, Braised Swiss Chard, Glazed

Cipollini Onions



PLATED DESSERT

Tiramisu 2.0

Espresso Soaked Sponge, Mascarpone, Cocoa, Amaretto Jelly, Dulce de Leche Texture, Chocolate Sponge Cake

Blueberry Key Lime Tart

Blueberry Coulis, Blueberry Compote, Blueberry Dust, Toasted Meringue

Strawberry Shortcake

Strawberry Coulis, Micro Sponge, White Balsamic Strawberries, Strawberry Dust, White Chocolate Chantilly, Micro Mint

Deconstructed S'more

Toasted Marshmallow, Graham Cracker Dust, Espresso Brownie, Hazelnut Praline, Dark Chocolate Ganache, Bourbon Creme Anglaise

Seasonal Creme Brulee

Seasonal Poached Fruit, Caramelized Turbinado Sugar

Citric Illusion

Lemon Cremeux, Lime Mousse, Confetti Citrus Meringue, Olive Cake, Fruit Gel