Four FLAMINGOS

A Richard Blais Florida Kitchen

Valentine's Day Dinner

$175

Amuse Bouche & Champagne

Course 1

Nasturtium Salad
Local Strawberries, Brûléed Boucheron,
Magnolia Vinaigrette, Pine Nuts

Little Honey Oysters
Guava Granita, Cilantro Chili Mignonette

Caviar Tartlet
Deviled Egg Mousse, Cornichon, Pickled Shallot

Course 2

Rock Shrimp & Lobster Ravioli
Confit Tomato Petals, Tomato Aioli, Crab Bottarga

Grilled Octopus
Smoked Avocado, Mango Kimchee, Plum Vinegar Reduction

Guava & Cheese
Fried Halloumi, Guava Puree, Pickled Pineapple, Mascarpone

Course 3

Foie Basted Golden Tile
Canaveral Tile Fish, Cream of Truffle, Burnt Onion, Petite Tois

Wagyu NY Strip
Australian BMS-7, Flamingo-57 Steak Sauce,
Horseradish Foam, Violet Queen Puree

Boar Shank
4 Hour Beaujolais Brais, Oxtail Demi,
Whipped Maduros, Mojo Rojo

Intermezzo

Dessert

Reverse Baked Florida
Raspberry Curd, Key Lime Gelee, Chambord Meringue
Flambéed Tableside

Blood Orange Panna Cotta
Rose Whip, Pistachio, Honeycomb

Strawberries & Chocolate
Flourless Chocolate Cake, Plant City Strawberries, Elderflower Cordial

Takeaway
Chocolate Truffles

18% gratuity will be added to all tables.

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