

# Cinders and Salt Chefs Multi-course Dinner Menu 2026

Create your own customized multi-course dinner. Simply choose the courses you would like. We recommend between 3 and 5 courses but can prepare up to 7. We can add and/or substitute items or ingredients in most cases to accommodate any allergies or dietary preferences, but we do ask that your entire party has the same menu. Per person pricing may be subject to change based on menu selections. A server plus a fee of \$150 will be added to all groups of 8 and over.

## SALADS:

- *Mixed Baby Greens* | cucumber, tiny tomatoes, smoked feta, pomegranate, lemon honey vinaigrette
- *Florida Strawberry Salad* | baby spinach, crispy bacon, sweet onion, crumbled goat cheese, black pepper balsamic dressing
- *Iceberg Wedge* | smoked bacon, roasted tomato, caramelized Vidalia, blue cheese, creamy avocado dressing
- *Roasted Mushrooms* | arugula, Manchego, confit shallot, aged sherry truffle vinaigrette
- *Basil-Balsamic Marinated Tomatoes* | fresh mozzarella, shaved onion, crisp prosciutto, garlic aioli
- *Florida Citrus and Fennel* | bibb lettuce, toasted pistachios, crushed Castelvetrano olives, champagne vinaigrette
- *Grilled Georgia Peaches* | arugula, burrata, crisp serrano ham, sourdough crostini, herb white balsamic dressing
- *Hearts of Romaine* | shaved parmesan, toasted croutons, homemade Caesar dressing
- *Cornbread Panzanella* | buttermilk cornbread, heirloom cherry tomatoes, sweet onion, blistered corn, basil, cucumber, roasted garlic red wine vinaigrette

## SOUPS:

- *Smoked Chicken and Andouille Gumbo* | dark roux base, jasmine rice, scallion
- *Gulf Seafood Gumbo* | dark roux base, jasmine rice, scallion
- *Softshell Crab & Saffron Bisque* | savory sherry whipped cream, smoked chili oil
- *Caramelized Triple Onion* | leeks, shallots, and sweet onion, rich beef broth, crostini, gruyere tulle
- *Roasted Sweet Corn & Tomato* | grilled pimiento, smoked paprika, fried capers **gf df v**
- *Florida Oyster Stew* | yukon gold potatoes, scalded cream, smoky bacon, "blackened" cracker

## APPETIZERS

- *Oysters on the Half Shell* | satsuma-black pepper mignonette **gf df**
- *Fried Green Tomatoes* | basil marinated charred corn, sauce ravigote **gf df v**
- *Togarashi-Seared Tuna Tataki* | pomegranate ponzu, ginger-pickled cucumber, smoked chili oil **gf df**
- *NOLA Barbequed Gulf Shrimp* | toasted garlic, rosemary, creole spice butter, crusty bread
- *Almond-Agave Brussels Sprouts* | tahini gochugaru glaze, sesame-almond crumble **gf df**
- *Corn Fried Oysters* | bourbon braised pork belly, green tomato jam, pickled mustard seed

- Hand-Rolled Gnocchi | brown butter, fire roasted shiitake, Parmigiano-Reggiano v
- Louisiana Crawfish Risotto | buttery shellfish stock, Manchego gf
- Jumbo Lump Crab Cake | arugula-roasted corn salad, pickled mango, key lime beurre Blanc
- Smoked Mozzarella Stuffed Arancini | fire roasted tomato agro-dolce v
- Hand-Made Agnus Meatballs | creamy crack corn polenta, pomodoro, Parmigiano-Reggiano
- Fire-Roasted Gulf Oysters | smoked bacon, hand-cut chimichurri, Manchego v
- Chilled Gulf Shrimp | vegetable gazpacho, hot pickled onion, lemon gf df
- Gulf Ceviche | local fish, Gulf shrimp, Florida citrus, jalapeño, cracker df

### **ENTREES:**

- Mandarin Orange Glazed Atlantic Salmon | fennel citrus slaw, toasted almond coconut rice gf df
- Garlic Sautéed Gulf Shrimp | spiced shellfish broth, blistered tomatoes, Tasso, cracked corn grits gf
- Skillet Grilled Grouper | fingerling potatoes, asparagus, Creole brown meunière, spiced pecans gf
- Prosciutto Wrapped Diver Scallops | roasted eggplant caponata, smoked tomato butter gf
- Blackened Gulf Fish | summer succotash, Florida citrus beurre Blanc, pickled red onion gf
  - ♥ add jumbo lump crabmeat or Louisiana crawfish tails
- Jumbo Lump Crab Cakes | roasted corn chow chow, stir fried endive, key lime meuniere
- Miso Sesame Seared Ahi Tuna | green papaya apple slaw, Meyer lemon roasted carrots, chili crunch, toasted peanuts gf df
- Blue Crab Fettuccine | ripped herbs, fresh pasta, white wine-lemon cream, Parmigiano-Reggiano
  - ♥ Can sub shrimp, lobster or crawfish or be made vegetarian
- Seared Black Angus Beef Tenderloin | beef fat smashed potatoes, burgundy mushrooms, rosemary garlic demi-glace, maitre'd steak butter gf
  - ♥ Florida Spiny or Maine Lobster, crab meat add-ons and upgrades available
- Chicken Francese | paneed breast cutlets, lemon-parsley pan jus, haricot vert, angel hair pasta
- Honey Garlic Pork Tenderloin | sweet corn Maque choux, wilted spinach, crispy Vidalia gf
- Blue Crab Stuffed Snapper | arugula, charred mirepoix, lemon chardonnay broth
- Crawfish & Mushroom Gnocchi | brown butter, smoked shiitake, Parmesan cream, garden herbs

### **DESSERTS:**

- Key Lime Mousse Napoleon | churro pastry crisps, raspberry coulis, dulce de leche drizzle. v
- White Chocolate Bread Pudding | warm white chocolate ganache v
- Lemon-Thyme Crème Brûlée | torched sugar crust v
- Cookies & Cream | chocolate mousse ice cream, fresh-baked peanut butter cookies v

- Florida Strawberry Shortcake | vanilla shortcake biscuits, macerated berries, Meyer lemon chantilly v
- Iron Skillet Blueberry Crisp | cinnamon buttermilk whipped cream v
- Double Chocolate Tart | velvet chocolate custard, dark chocolate ganache, sweetened blackberries v
- Caramel Cheesecake | brown butter crust, smoked sea salt caramel, toffee crumble v