Cinders & Salt Chefs

MULTI-COURSE DINNER MENU | FALL / WINTER 2026

Create your own customized multi-course dinner by selecting the courses you would like.

We recommend three to five courses, but can prepare up to seven.
We are happy to add or substitute items or ingredients in most cases to accommodate allergies and dietary preferences; however, we ask that the entire party dine from the same menu.
Per-person pricing may be subject to change based on menu selections.

For groups of 6 or more, a server and a $150 service fee will be added.

APPETIZERS

Chilled Florida Stone Crab Claws | *sauce ravigote, shaved fennel, Florida citrus*
***Seasonal October–May / Market Price*

Oysters on the Half Shell | *satsuma-black pepper mignonette*

Togarashi-Seared Tuna Tataki | *pomegranate ponzu, garlic-ginger cucumbers, smoked chili oil*

NOLA Barbequed Gulf Shrimp | *toasted garlic, rosemary, Creole spice butter, crusty bread*

Almond-Agave Brussels Sprouts | *gachujang-tahini glaze, sesame-almond crumble*

Corn-Fried Gulf Oysters | *vol-au-vent, celery root slaw, hot sauce beurre blanc*

Roasted Cauliflower | *parsnip purée, crispy capers, Marcona almonds, sherry vinaigrette*

Lobster Risotto | *buttery shellfish stock, English peas, Parmigiano-Reggiano, ripped herbs*

Jumbo Lump Crab Cake | *charred radicchio, Florida citrus, satsuma beurre blanc*

Smoked Mozzarella-Stuffed Arancini | *fire-roasted tomato agrodolce*

9-Line Farms Wagyu Meatballs | *creamy cracked-corn polenta, pomodoro, Parmigiano-Reggiano*

Broiled Gulf Oysters | *smoked bacon, hand-cut chimichurri, Manchego*

Crispy Pork Belly | *roasted apple mostarda, sweet potato purée, bourbon jus*

SOUPS

Smoked Chicken & Andouille Gumbo | *dark roux, jasmine rice, scallion*

Gulf Seafood Gumbo | *crab, gulf shrimp, toasted shellfish broth, jasmine rice, scallion*

Gulf Crab & Saffron Bisque | *savory sherry whipped cream, smoked chili oil*

Caramelized Triple Onion | *leeks, shallots, sweet onion, rich beef broth, Gruyère crostini*

Roasted Butternut Squash Bisque | *smoked honey, toasted pepitas, pumpkin seed oil*

SALADS

Mixed Baby Greens | *cucumber, tiny tomatoes, smoked feta, pomegranate, toasted pecans, lemon-honey vinaigrette*

Roasted Apple & Baby Spinach | *crispy bacon, goat cheese, toasted pecans, sweet onion, maple-black pepper vinaigrette*

Iceberg Wedge | *smoked bacon, roasted tomato, caramelized Vidalia onion, blue cheese, creamy avocado dressing*

Roasted Mushrooms | *arugula, Manchego, confit shallot, toasted hazelnuts, aged sherry-truffle vinaigrette*

Roasted Beet & Florida Citrus | *baby arugula, whipped goat cheese, pistachio, pickled shallot, champagne vinaigrette*

Florida Citrus & Fennel | Bibb lettuce, toasted almonds, crushed Castelvetrano olives, champagne vinaigrette

Brown Butter Caramelized Pear | stracciatella, arugula, crispy prosciutto, toasted pecans, sourdough crostini, honey white balsamic vinaigrette

Hearts of Romaine | shaved Parmesan, toasted croutons, house-made Caesar dressing

Roasted Winter Squash | baby kale, dried cranberries, goat cheese, toasted pecans, maple-Dijon vinaigrette

ENTRÉES

Satsuma-Glazed Atlantic Salmon | toasted almond-coconut rice, bok choy, ginger-scallion oil

Garlic-Sautéed Gulf Shrimp | spiced shellfish broth, blistered tomato, Tasso, cracked-corn grits

Skillet-Grilled Gulf Grouper | Lyonnaise fingerling potatoes, haricots verts, Creole brown meunière, spiced pecans

Prosciutto-Wrapped Diver Scallops | butternut squash risotto, crispy Brussels sprouts, brown butter-sage jus

Blackened Gulf Fish | roasted sweet potato, charred broccolini, Florida citrus beurre blanc, pickled red onion

***Add jumbo lump blue crabmeat*

Jumbo Lump Crab Cakes | leek and parsnip hash, braised endive, Creole mustard beurre blanc

Miso-Sesame Seared Ahi Tuna | shaved cabbage-apple slaw, honey lemon roasted carrots, chili crunch, toasted peanuts

Blue Crab Fettuccine | fresh pasta, blistered tomato, white wine-saffron cream, ripped herbs, Parmigiano-Reggiano

***May substitute Gulf shrimp or lobster, or be prepared vegetarian*

Seared Black Angus Beef Tenderloin | beef-fat smashed potatoes, burgundy mushrooms, rosemary-garlic demi-glace, maître d'hôtel steak butter

***Florida spiny or Maine lobster, jumbo lump crabmeat and other upgrades available*

Chicken Française | panéed breast, lemon-parsley pan jus, haricots verts, angel hair pasta

Bourbon-Apple Pork Tenderloin | sweet potato gratin, braised greens, caramelized apple, whole-grain mustard jus

Blue Crab-Stuffed Gulf Snapper | toasted pecan jasmine rice, charred mirepoix, lemon-Chardonnay broth

Wild Mushroom Gnocchi | brown butter, roasted wild mushrooms, Parmesan fonduta, toasted hazelnut

Red Wine-Braised Beef Short Rib | roasted garlic potato purée, caramelized root vegetables, crispy shallots, rosemary jus

Cast-Iron Airline Chicken Breast | parsnip purée, roasted wild mushrooms, cipponlinis, thyme-roasted chicken jus

Butter Roasted Florida Spiny Lobster | melted leek and herb popcorn rice, charred broccolini, lemon-tarragon butter

***Seasonal August–March / Market Price*

DESSERTS

Key Lime Mousse Napoleon | churro pastry crisps, raspberry coulis, dulce de leche

White Chocolate Bread Pudding | warm white chocolate ganache

Brown Butter Sweet Potato Gooey Cake | bourbon caramel, vanilla bean chantilly

Lemon-Thyme Crème Brûlée | torched sugar crust

Warm Apple-Pecan Crisp | cinnamon-buttermilk whipped cream

Double Chocolate Tart | velvet chocolate custard, dark chocolate ganache, bourbon-blackberry compote

Caramel Cheesecake | brown butter crust, smoked sea salt caramel, toffee crumble

Dark Chocolate Bourbon-Pecan Tart | salted caramel, vanilla chantilly