



FARMERS TABLE

Coastal

*Featuring guest chef Jonathan Haynes of Sunshine
Grindz & local shore fisherman Larry Finch*

First

Bacon's Produce lettuce with GYO Greens
radishes & blueberry shrub vinaigrette

Gulf oysters with Creole tomato shrub caviar

Ceviche with Florida citrus,
B&D bird peppers & crushed peanuts

Second

Whole pompano with sauce Veracruz,
Cedar Key clams, Mayport shrimp,
garlic, watercress, bottarga aioli & baguettes

Third

Key lime pie shaved ice
& Congaree and Penn pecan oil powder

Executive chef Ryan Randolph