

Selections of Tampa



Available through October 2015

General Manager Randy Kukwa and Executive Chef Keith Wallace invite you to try some of their favorite local creations.

Breakfast

St. Pete Benedict

Jumbo lump crab, farm poached egg, wheat English muffin, key lime hollandaise

Cuban Press Sandwich

Mojo pork, sweet ham, fried egg, Swiss, avocado, buttered Cuban bread

Sandwiches

Ybor Steak Sandwich

Grilled sirloin, Cigar City: Maduro barbecue sauce, onion jam, gorgonzola, horseradish cream, grilled ciabatta

TPA Cuban

Roasted pork, shaved sweet ham, salami, baby Swiss, pickles, Cuban sauce, pressed Cuban bread, housemade kettle chips

Salads

Plant City Berry Salad

Strawberries, blueberries, mango, asiago cheese, candied pecans, field greens, raspberry vinaigrette

Gulf Coast Salad

Grilled blackened shrimp, mango, jicama, avocado, cilantro, ancho-mango dressing, mesclun greens

Soup

Yellow Lentil Soup

Yogurt and fresh herbs

Hearty Florida Cabbage Soup

Chorizo, Florida cabbage, white beans, potato, carrot, turnip

Snack / Appetizer Trays (Cold)

Sun Coast Deviled Egg

Farm fresh white truffle deviled egg topped with caviar and scallions

Shrimp Salad Barquette

Dill shrimp salad in a cucumber boat

Snack / Appetizer Trays (Hot)

Crab Poppers

Bacon-wrapped crab and cream cheese stuffed peppers

Conch and Blue Crab Corn Fritters

Cilantro aioli

Entrees

Seven Spice Rubbed Filet

Sweet potato puree, roasted seasonal vegetables

Blue Crab Stuffed Snapper

Red snapper, seafood bechamel, cilantro rice

Jerk Chicken

Sweet plantains, pigeon peas and rice, grilled pineapple, seasonal vegetables

Keel & Curley Blackberry Braised Quail

Free-range quail, Keel & Curley Blackberry Wine reduction, wild rice

Dessert

Key Lime Cheesecake

Berry coulis, whipped cream

Rum Raisin Bread Pudding

Blackstrap Rum butter

To Order: Local: (813) 449-6000 • Toll-free: (800) 247-2433 • Online: www.airculinaireworldwide.com