

FLOR FINA

New Year's Eve Prix Fixe

Amuse

CHEF'S SIGNATURE AMUSE BOUCHE

First Course

YBOR CHOP SALAD

romaine, crispy chickpea, chorizo Iberico, avocado, pepitas, roncal, oregano-honey vinaigrette

SHE-CRAB, CORN, & COCONUT BISQUE

gulf blue crab, scallion, chili, hominy

Second Course

SQUID INK CHITARA

wood-fired octopus, calamari, green fennel, and chili

RICOTTA GNUDI

roasted pineapple salsa verde, chickpea bean, charred broccolini, blistered baby tomatoes, pistou, red chili

Main Course

PAN SEARED SCALLOPS \$145

chayote escabeche, red pearl onion, tomato, potato, chili, sea bean

ROASTED BEET WELLINGTON (V) \$125

petit carrots, whipped sunchoke, roasted red pepper vegan demi, chive oil

BRAISED VEAL OSSO BUCCO \$145

roasted mushroom & truffle whipped potato, confit baby beets, gremolata

ANCHO & COFFEE RUBBED FILET & CALABRIAN CHILI GRILLED LOBSTER TAIL \$175

adobo bearnaise, butternut squash, charred asparagus

Dessert Platters

DULCE & BANANA

dulce de leche caramelized banana ice cream, boozy chocolate cherry cola

COCO(NUT) CHANEL

cocoa pastry cream, crepe, toasted coconut, anglaise, toasted coconut rum

*Pricing does not include sales tax and automatic 20% gratuity.