

# **BANQUET ON THE BLOCK**

**Friday, April 3 @ 6:30 pm**

## **MENU**

### **First Course**

**PRESENTED BY CHEF SAM RAY,  
TSUNAMI SUSHI & HIBACHI GRILL**

**Torched Salmon Sushi with Honey Wasabi Sauce and Hijiki Salad**

### **Second Course**

**PRESENTED BY CHEF NILS TARANTIK  
DUVAL'S FRESH.LOCAL.SEAFOOD**

**Pan Seared Scallops  
Carrot Ginger Coulis, Green Bean Salad, Toasted Almonds,  
Browned Butter Vinaigrette**

### **Third Course**

**PRESENTED BY CHEF NILS TARANTIK  
element MODERN MEDITERRANEAN GRILL**

**Oven Roasted Pork Tenderloin Medallions with Whole Grain  
Mustard and Chive Grits, White Balsamic Glaze and Roast Mushroom**

### **Fourth Course**

**PRESENTED BY CHEF LASZLO BEVARDI  
BEVARDI'S SALUTE!**

**Barolo Braised Wild Boar Ragout with Wild Mushrooms and Orecchiette Pasta**

### **Fifth Course**

**PRESENTED BY CHEF CHRIS COVELLI  
SAGE RESTAURANT**

**Oxtail and Mascarpone Wrapped in Phyllo with Red Wine Demi Glace**

### **DESSERT COURSE**

**PRESENTED BY MATTISON'S**

**Tres Leches with Filthy Cherries, Cain Roasted Grapes, and  
Wild Macerated Berries**

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