

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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