

THE FITZROY

Graduation Weekend 2024 *\$55 per person*

◆ FIRST ◆

FIG BRUSCHETTA ^{VO}

whipped goat cheese, crispy prosciutto, basil, fig jam

SHORT RIB 'TACOS' ^{GS}

ginger, black peppercorn, cilantro salad, jicama 'tortillas'

BLACK GARLIC CAESAR ^{GS} ^V

parmesan crisp, garlic croutons, crispy romaine

FRIED OYSTERS

barcat oysters, lightly breaded and fried,
arugula, remoulade

◆ SECOND ◆

PAN SEARED CRAB CAKES

jumbo lump crabcakes served with 'street corn' off the cobb

STEAK FRITES ^{GS}

eight ounce petite filet served medium rare with bearnaise butter and hand cut fries

FRIED CHICKEN DINNER

buttermilk battered, a little honey and hot sauce, mac and cheese,
watermelon in a rosemary syrup

SPRING PEA AND MINT RISOTTO ^{GS}

carnaroli rice, fennel, lemon, and parmigiano reggiano

◆ DESSERT ◆

ALMOND BERRY BOWL ^{GS}

assorted berries and amaretti cookie crumble

NY STYLE CHEESECAKE

topped with local strawberries

TIRAMISU

with belle isle cold brew coffee moonshine