

February 19, 2026



## *Floribbean*

Gratuities not accepted. Thank you for your patronage.

### **Appetizers**

Student Inspired Pre-dinner Hors d'oeuvres

### *First Course*

#### **Bahamian Conch Chowder**

Sweet Florida Conch / Aromatic Vegetables /  
Tomato Thyme Seafood Stock

#### **Kay Litke Greenhouse Pecan Mango Citrus Salad**

Romaine / Mango / Cucumber / Tomato /  
Red Onion / Candied Pecans / Citrus Vinaigrette

### *Second Course*

#### **Seared Sea Scallops**

Jumbo Sea Scallops / Hazelnut Gremolata /  
Butternut Squash Puree

### *Third Course*

#### **Passionfruit Sorbet**

### *Fourth Course*

Napoleon of Sweet Plantains /  
Cuban Braised Pork / Chimichurri Sauce

### *Fifth Course*

Mango-Banana Rum Upside-Down Cake /  
Pineapple Chantilly Cream

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

