



THE SILVER KING

OCEAN BRASSERIE

Sept 8th – 28th 2022

Four-Course Dinner \$52.00 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

AMUSE-BOUCHE

SOUTHERN BISCUITS

HONEY BUTTER, LOCAL PRESERVES

APPETIZERS

CRAB CHOWDER

LUMP CRAB, ROASTED CORN, RED PEPPER, CELERY, CILANTRO

GRAINS AND GREENS

RED FARRO, SHAVED PARMESAN, WATERCRESS, SHAVED VEGETABLES, CITRUS,
CIDER VINAIGRETTE, WHIPPED GOAT CHEESE, CANDIED PECANS

ENTREES

SCOTTISH SALMON

CORNMEAL DUSTED OKRA, SWEET CORN CREAM, TOMATO JAM, MUSTARD GREENS

HANGER STEAK

SWEET POTATO PUREE, LOCAL MUSHROOMS, BLACK GARLIC CHIMICHURRI

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE

SEASONAL BERRIES, CHANTILLY CREAM

CHOCOLATE FLOURLESS TORTE

SEASONAL BERRIES

LUMINARY

HOTEL & CO.

2200 EDWARDS DRIVE
FORT MYERS, FL 33901

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT / NO SUBSTITUTIONS OR SPLIT PLATES

•CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS