



Salt & Savor

Chefs of The Ritz-Carlton, Amelia Island Present: Salt & Savor

11th Annual Restaurant Week Kickoff Dinner
January 16, 2019

The Ritz-Carlton, Amelia Island's Executive Chef Garrett Gooch, Salt Chef de Cuisine Rick Laughlin, Coast Chef de Cuisine Niko Anagnostou and Executive Pastry Chef Sheldon Millett partner to present a Salt-inspired four-course dinner to kick off the 11th Annual Amelia Island Restaurant Week. The Salt and Savor experience begins at 6 p.m. with a light hors d'oeuvres reception overlooking the breathtaking dunes and ocean. Dinner with paired wines commences at 6:45 p.m. with a Ritz-Carlton chef introducing each course.

Light Hors d' Oeuvres Reception

1st Course – Tuna Tartare

Shiitake Mushrooms / Dragon Fruit / Pickled Lotus Root
Calamansi Sorbet / Crispy Breadfruit

2nd Course – Seared Sea Bass

Lemon Gnocchi / Crispy Hominy / Sweet Corn Cream
Smoked Cherry Tomato / Blood Orange

Entrée – Duo of Prime Beef

Sous Vide Short Rib / Oxtail Tortellini / Braised Baby Kale
Pimento Cheese / Black-Eyed Peas / Cider Jus

Dessert – A Taste of Artisan Chocolate

Caramelia Whipped Ganache / Chocolate Sable
Freeze Dried Raspberries / Malt Ice Cream

The event is open to the public and price is \$150 per person plus tax and gratuity.
For more information and reservations, please call 904-277-1087 or visit ritzcarlton.com/ameliaisland.

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness.
Please notify your server of any dietary restrictions or allergies.*