



*Prepare for
yummy*

CELEBRATING
10th
ANNIVERSARY

AMELIA  ISLAND
RESTAURANT WEEK 2018

JANUARY 19-28

AMELIAISLAND.COM/YUMMY



Soup OR Salad

Lobster-chino

Lobster bisque garnished with shredded lobster meat and lobster cream

Ensalada de Burrata

Fresh mozzarella stuffed with truffle infused mozzarella curd and cream, served over arugula dressed in citrus vinaigrette

Tapas

(choice of one)

Tuna Ceviche Lettuce Wrap

Ahi tuna tossed in a ginger soy dressing, topped with julienne apple, pickled ginger, fennel and radish served on hydroponic bib lettuce drizzled with avocado cream

Empanada

Braised beef, caramelized onions, sweet corn & goat cheese

Tortilla Española

Classic Spanish potato "omlette". Potato, onion and chorizo bonded with egg and served with a cilantro and garlic crema

Entree

Arroz con Camarones

Home-grown Fernandina white shrimp tossed with vegetables and saffron rice served with Portuguese fried potatoes

Pescado do Dia

Grilled Petite Chilean Seabass filet served over a shrimp, clam, and mussel minestrone with diced vegetables, elbow pasta, and cannellini beans

Pato alla Plancha

Seared and roasted duck breast topped with a fig and pomegranate reduction sauce garnished with