



SAVOR SARASOTA 2026

DINNER MENU | \$45

FIRST COURSE

FRIED SQUID

lemon aioli | pickled radish
or

CHOPPED KALE SALAD

corn | roasted tomato | lime vinaigrette
or

DRY AGED BEEF CARPACCIO

horseradish crema | caperberry | manchego
or

OEUFs MIMOSA TARTINE

pickled carrots | herbs

SECOND COURSE

STEAK FRITES

sauce au poivre vert
or

BRAISED PORK SHANK

guajillo | shallot | herb salad
or

GRILLED CABBAGE

broccolini | sauce alba | lemon
or

FILET MIGNON +\$7

mixed greens | frites
or

WOOD FIRED GRILLED NEW YORK STRIP 12 oz + \$9

mixed greens | frites
or

WOOD FIRED GRILLED PRIME RIBEYE 16 oz + \$19

mixed greens | frites

THIRD COURSE

OLIVE OIL CAKE

blood orange | vanilla ice cream



THE SAVOR SARASOTA COCKTAIL

ERNESTLY TIKI \$14

coconut oil washed papa's pilar dark rum | pistachio lemongrass falernum | giffard apricot liquor |
lemongrass honey | grapefruit juice | lime juice | lemongrass ginger essence

Does not include tax or service charge.