



Cress Restaurant

\$35 Prix Fixe Menu

Choice of First Course

Vo-LaSalle Farms Salad,

Assorted Greens, Rocket, Tomatoes, Winter Park Dairy Bleu, Passion Fruit Emulsion

(Vo-LaSalle Farms, De Leon Springs; Winter Park Dairy, Winter Park; Florida)

Gambas with Cape Canaveral Jumbo Shrimp, House Made MacConnell Farms Tarragon Bread

(Cape Canaveral, Florida)

Cape Canaveral Fresh Seafood Chowder, House Made MacConnell Farms Tarragon Bread

(Cape Canaveral, Florida)

Choice of Entrée

Slow Braised Deep Creek Leg of Lamb, Exotic Mushroom and Thyme Grits, Roasted Local Squash

(Deep Creek Ranch, De Leon Springs, Florida)

Local Herb Crusted Fresh Florida Fish, Lemongrass and Citrus Beurre Blanc, Wild Mushroom Gratin

(Wild Ocean Seafood Market, Titusville, Florida)

Roasted Tomazin Farms Butternut Squash Ravioli,

Truffled Winter Park Dairy Bleu Alfredo, Fried MacConnell Farms Herbs, Toasted Walnuts

(Tomazin Farm, Samsula; Winter Park Dairy, Winter Park; Florida)

Roasted Lake Meadow Naturals Free-Range Chicken,

Caramelized Apples, Warm Cous-cous Salad with Local Herbs, Roasted Poblano Cream Sauce

(Lake Meadow Naturals Farm, Ocoee, Florida)

Choice of Dessert

Vo-LaSalle Farms Strawberry and White Chocolate Croissant Pudding, Vo-LaSalle Farms Strawberry Coulis

(Vo-LaSalle Farms, De Leon Springs, Florida)

Belmore Farms Crème Brulee, Vo-LaSalle Farms Orange Reduction

(Vo-LaSalle Farms, De Leon Springs, Florida)



\$35 per person. Select one item per course. Tax and gratuity not included.

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