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RESTAURANT WEEK



\$1 from every Restaurant Week
meal benefits the Sizzle SWFL
FGCU Food & Beverage Scholarship



GREGNORMAN™
AT MIROMAR OUTLETS



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Three Courses for \$36

Nightly beginning at 5:00pm

First Course:

Mista Salad – local greens, manchego, radish, asparagus, red onion & lemon oil

Caesar Salad – florida grown romaine, anchovy, garlic dressing

Gran Farro Soup – tuscan beans, aromatic vegetables, tomato & rosemary

Second Course:

Tortelloni - roasted beef short rib - foie gras emulsion - & sicilian marsala glaze

Heritage Pork Shank Osso Buco risotto - wood roasted root vegetables - sage - natural pan jus & gremolata

Pan Roasted Faroe Island Salmon - cous cous - pistachio - currants - charmoula - yogurt

Tagliatelle - salumi bolognese - parmigiano - parsley

Rotisserie Chicken - roasted carrots - farro - feta - red wine vinaigrette

Dessert:

Tiramisu - ladyfingers - espresso - mascarpone - cocoa



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