



Citricos Warmly Welcomes Tom Welsh!



First Course

Arancini...Crispy Risotto with Italian Sausage, Quattro Formaggi, and White Truffle Aioli 8.00
» *Juan Gil Monastrell, Jumilla '05* 9.50

Florida Rock Shrimp...Stracinati Pasta, Lemon, White Wine, Tomatoes, and Feta Cheese 12.00
» *Moschofilero Boutari, Mantina '06* 9.00

Gâteau of Crab...Jumbo Lump Crab, Orange Fennel Cream, and Tomato Fennel Slaw 12.00
» *Vina Godeval Godello, Valdeorras '06* 9.50

Seared Tuna Carpaccio...Spiced and Seared Ahi Tuna topped with a White Peach and Cherry Chutney, finished with Cherry Vinaigrette 13.00
» *Trimbach Gewürtztraminer, Alsace '04* 9.50

Soup and Salad Course

Salad of Romaine Lettuce...Fresh Hearts of Palm, Maytag Blue Cheese, and Late Harvest Riesling Vinaigrette 8.00
» *Nora Albariño, Rias Baixas '06* 9.00

Goat Cheese "Truffles"...Tomato, Cracked Pepper, and Sesame "Truffles" with Arugula, Frisee, Nueske Applewood Smoked Bacon, and Apricots 9.00
» *Masi Masianco Pinot Grigio & Verduzzo, Friuli '06* 9.50

Buffalo Mozzarella...Yellow and Red Grape Tomatoes, Organic Extra Virgin Olive Oil, Pedro Ximénez Spanish Vinegar, and Micro Basil 9.00
» *Chateau Lamargue Rose, Costières de Nîmes '05* 8.50

Zellwood Triple Sweet Corn Chowder...with Chorizo Palacio 9.00
» *Villa Maria, Private Bin, Sauvignon Blanc, Marlborough '07* 9.00

Main Course

Pan-roasted Halibut...Pappardelle Pasta Al Olio with Crushed Olives, Black Olive Oil, and Basil Coulis 31.00
» *Jean-Luc Colombo "La Violette" Viognier, Rhône '06* 9.00

Roasted Chicken Breast...Tanglewood Farms Chicken with Creste di Gallo Pasta, Parmesan Cream, Prosciutto di Parma, and Fresh English Peas 30.00
» *Vega Sindoa Chardonnay, Navarra '06* 9.50

Grilled Swordfish Provençal...Orzo Pasta, Grape Tomatoes, Saffron-Tomato Broth, and Clams 31.00
» *Guenoc Petite Sirah, North Coast '05* 9.00

Braised Veal Shank...Carrot-Potato Purée, Roasted Vegetables, and Toasted Citrus Gremolada 39.00
» *Silverado Fantasia Sangiovese, Napa '04* 16.50

Rotisserie Pork Tenderloin...Porcini Risotto, Warm Mushroom Salad, and Truffle Vinaigrette 32.00
» *Valpolicella Ripasso La Colombaia, Veneto, '04* 12.00

Seared Tofu...Angel Hair Pasta, Zucchini, Eggplant, Tomatoes, Mushrooms, Lentils, and Sun-dried Tomato Coulis 22.00
» *La Fond Syrah, Santa Rita Hills '05* 12.00

Bone-In Ribeye...Wood-Roasted Spanish Onions, Fingerling Potatoes, Lemon Rosemary Butter, and a Veal Glacé 43.00
» *Stonestreet Cabernet Sauvignon, Alexander Valley '04* 19.00

Braised Boneless Black Angus Short Ribs...Creamy Polenta and a Blood Orange Demi-glacé 37.00
» *King Estate Pinot Noir, Oregon '06* 13.00

Filet Giardiniere...Oak-Grilled Filet of Beef with House-cured Vegetables, Quattro Formaggi Crushed Potatoes, and Veal Glacé 38.00
» *Flora Springs Trilogy, Napa '04* 19.00

For our Guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary requests. An 18% service charge is added for parties of 6 or more.