

# TRP TASTE



EVENT MENUS

## RAW / CURED ITEMS

### TUNA CRUDO 12

Soy & Togarashi Dusted | Meyer Lemon Curd  
Pickled Radish | Fresno Chili Pearls

### CEVICHE 12

#### CHOICE OF SHRIMP OR CORVINA

Coconut | Yuzu | Aji Amarillo | Tostone

-or-

Aji Panca | Tomato | Lime | Cucumber | Avocado

### SPANISH CHARCUTERIE PLATE 12

Serrano | Chorizo | Manchego | Mahon  
Smoked Almond | Olives | Barra de Pan

### PRIME STEAK TARTARE 12

(WAGYU \$4 SUPPLEMENT)

Quail Yolk | Tapenade | Anchovy | Rosemary Gaufrette

### SALMON GRAVLAX 12

Deviled Farm Eggs | Truffle Salt

### SWORDFISH BRESAOLA 12

Citrus Cure | Basil Oil | Fennel Pollen

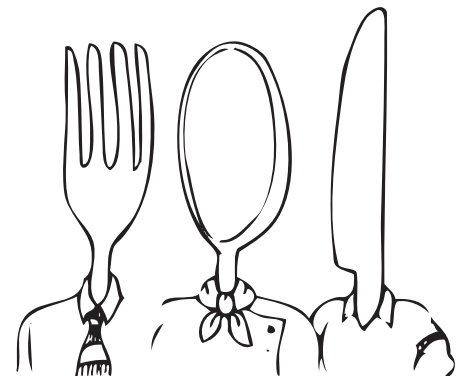
### TWLO ROLL 17

Big Eye Tuna | Cucumber | Avocado | Mango  
Macadamia | Tobiko | Spicy Mayo | Soy Wrap

### HIMMARSHEE ROLL 17

Faroe Island Salmon | Kani | Scallion  
Cream Cheese | Avocado | Tomato | Roe

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## CAVIAR / RAW BAR SERVICE

**RUSSIAN OSETRA 1 OZ - 149,  
3.5 OZ - 499**

Traditional Accoutrements

## STONE CRAB & OYSTERS

AVAILABLE SEASONALLY AT MARKET PRICE

## GREENS

### BRUTUS SALAD 9

Gem Lettuce | Provence Olive | Pancetta Lardon  
Manchego Crostini | Lemon Garlic Vinaigrette

### ROASTED BEET 10

Chèvre | Hazelnut Toffee Dust | Strawberry  
Indian River Honeycomb | Arugula

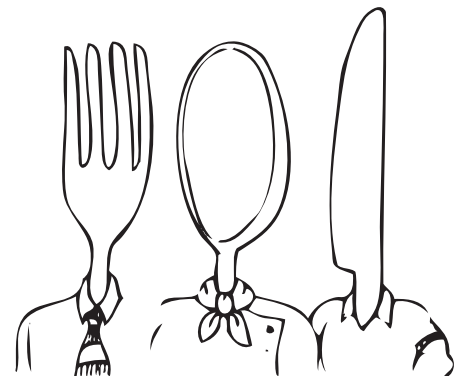
### BITTER LETTUCE & PEARS 10

Brown Butter Vinaigrette | Candied Walnuts  
Danish Blue Cheese

### PALM HEARTS 11

Local Heirloom Tomato | Avocado  
Goat Cheese Foam | Grapefruit

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## EARLIER COURSES

### ROASTED PORK BELLY 14

Maple Bourbon Glaze | Stone Fruit Mostarda

### CROQUETTES DE BACALAO 11

Boquerón Aioli

### FRIED MAHON 11

Jamon Serrano | Piquillo Aioli | Onion Marmalade | Arugula

### RABBIT LOIN 17

Pancetta Barded | Fricassee of Fava Bean  
Fennel & Porcini | Truffle Pea Emulsion

### SWEET CORN AGNOLOTTI 15

Lobster | Balsamic Poached Fig | Shellfish Reduction

### SEARED SCALLOPS 18

Shiitake | Asparagus | Peas | Wasabi Dashi Nage

### DUCK LEG CONFIT 14

Mustard Spaetzle | Brussels Leaves | Bacon Marmalade

### HALIBUT CHEEKS 15

Leeks, Fennel | Oil Cured Tomato | Poached Garlic

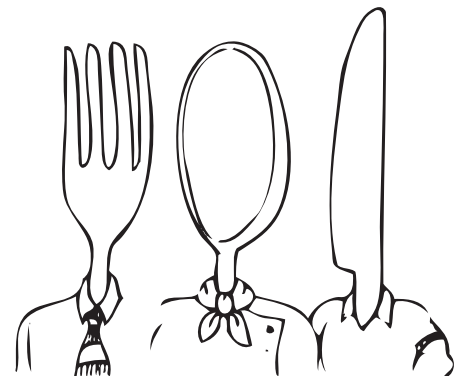
### BAKED BRIE 11

Puff Pastry | Fig | Currant | Port

### COQUILLE ST. JACQUES 12

Diver Scallop | Lentil | Mushroom | Gruyere

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## LATER COURSES PAGE 1



### **CHICKEN "A LA PLANCHA" 16**

Roasted Squash | Tomato | Farro | Broccolini | Lemon-Thyme Jus

### **BRAISED CHICKEN THIGHS 16**

Five Onion Risotto | Peas | Porcini Jus

### **ROASTED BLACK GROUPER / MAHI / HALIBUT 18**

Chorizo | Fregola | Saffron | Roasted Tomato | Tapenade

-or-

Saffron Potato | Tomato Filet | Wilted Spinach

Cracked Olives | Lemon-Basil Nage

### **PRIME RIBEYE TWO WAYS 21**

(WAGYU \$10 SUPPLEMENT)

Seared Loin & Braised Spinalis | Boulangere Potato

Cabernet Blue Cheese Butter

### **PRIME STRIPLOIN 21**

(WAGYU \$10 SUPPLEMENT)

Charred Hen O' The Woods | Smoked Parsnip

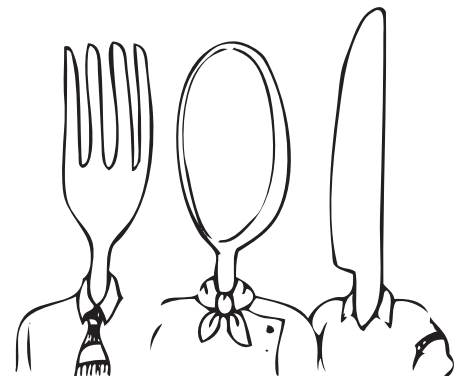
Broccolini | Bordelaise

### **RARE SEARED TUNA / PAN ROASTED SALMON 18**

Edamame | Watermelon Radish | Shiitake Mushroom

Yuzu-Truffle Vinaigrette

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## LATER COURSES PAGE 2



**DUROC PORK SHANK/CHOP 18**  
(BERKSHIRE/KUROBUTA \$10 SUPPLEMENT)  
Bacon Rilette | Morel | Marble Potato  
English Pea | Thyme Vapor

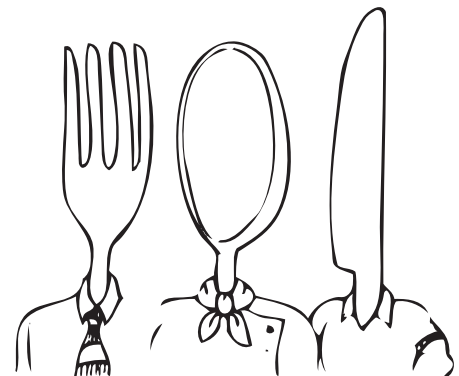
**PORK TENDERLOIN CHATEAUBRIAND 16**  
(BERKSHIRE/KUROBUTA \$10 SUPPLEMENT)  
Bacon Wrapped | Mascarpone Polenta  
Brussels Sprouts | Tomato Brodo

**24 HOUR BEEF SHORTRIB 18**  
(WAGYU \$10 SUPPLEMENT)  
Root Vegetable Ménage A Trois | Natural Jus  
Cress | Baynul's Vinaigrette

**CRISP PARMESAN RISOTTO CAKE 16**  
(VEGAN AVAILABLE)  
Zucchini Noodles | Heirloom Carrot | Peas | Mushroom  
Tomato Sherry Coulis | Herb Salad

**DUCK BREAST 18**  
Sweet Potato | Mascarpone | Pickled Cherries | Swiss Chard

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## DESSERTS

### VALRHONA 3-CHOCOLATE SOUFFLÉ 9

Salted Rum Caramel | Crème Anglaise

### GOAT'S CHEESECAKE 9

Wild Black Currants | Maple Bacon Crumble

### DUTCH APPLE CRÈME BRÛLÉE 9

Honeycrisp Apple | Vanilla Bean Custard | Streusel Crumbs

### DEVIL'S FOOD 9

Rum Dulce De Leche | Ganache

### CHOCOLATE POT AU CRÈME 9

Cabernet Poached Amarena Cherries | Hazelnut Biscotti

### PEAR CROSTADA 9

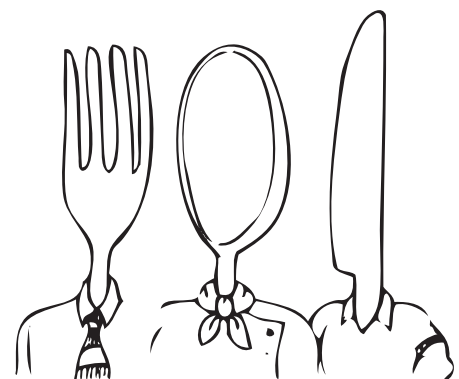
Maple Ice Cream

### PEAR & CRANBERRY "CRACKED COBBLER" 9

Butter Pecan Gelato



The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



# SAMPLE MENU 1

FIVE COURSES - \$75 PER PERSON



## SPANISH CHARCUTERIE PLATE

Serrano | Chorizo | Manchego | Mahon  
Smoked Almond | Olives | Barra de Pan

## BITTER LETTUCE & PEARS

Brown Butter Vinaigrette | Candied Walnuts  
Danish Blue Cheese

## DUCK LEG CONFIT

Mustard Spaetzle | Brussels Leaves | Bacon Marmalade

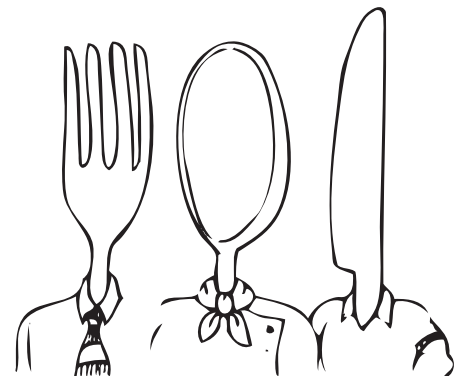
## PRIME RIBEYE TWO WAYS

Seared Loin & Braised Spinalis | Boulangere Potato  
Cabernet Blue Cheese Butter

## GOAT'S CHEESECAKE

Wild Black Currants | Maple Bacon Crumble

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.





## SAMPLE MENU 2

SIX COURSES - \$85 PER PERSON



### CEVICHE OF SHRIMP

Coconut | Yuzu | Aji Amarillo | Tostone

### PALM HEARTS

Local Heirloom Tomato | Avocado | Goat Cheese Foam | Grapefruit

### SWEET CORN AGNOLOTTI

Lobster | Balsamic Poached Fig | Shellfish Reduction

### ROASTED HALIBUT

Chorizo | Fregola | Saffron | Roasted Tomato | Tapenade

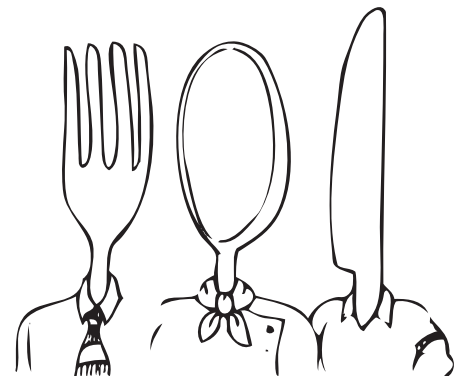
### 24 HOUR BEEF SHORTRIB

Root Vegetable Ménage A Trois | Natural Jus  
Cress | Baynul's Vinaigrette

### VALRHONA 3-CHOCOLATE SOUFFLÉ

Salted Rum Caramel | Crème Anglaise

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## SAMPLE MENU }

SEVEN COURSES - \$95 PER PERSON



### WAGYU STEAK TARTARE

Quail Yolk | Tapenade | Anchovy | Rosemary Gaufrette

### RABBIT LOIN

Pancetta Barded | Fricassee of Fava Bean | Fennel & Porcini | Truffle Pea Emulsion

### HALIBUT CHEEKS

Leek | Fennel | Oil Cured Tomato | Poached Garlic

### CRISP PARMESAN RISOTTO CAKE

Zucchini Noodles | Heirloom Carrot | Peas | Mushroom  
Tomato Sherry Coulis | Herb Salad

### BRUTUS SALAD

Gem Lettuce | Provence Olive | Pancetta Lardon  
Ciabatta | Manchego | Lemon Garlic Vinaigrette

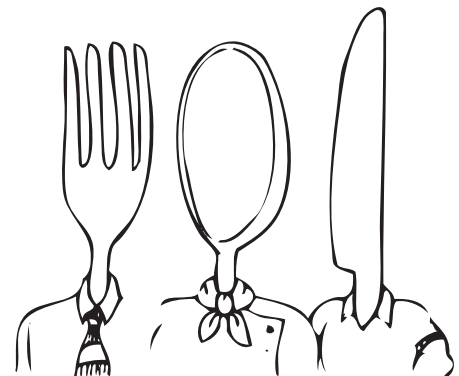
### PORK TENDERLOIN CHATEAUBRIAND

Bacon Wrapped | Mascarpone Polenta  
Brussels Sprouts | Tomato Brodo

### DEVIL'S FOOD

Rum Dulce De Leche | Ganache

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



## SAMPLE MENU 4

EIGHT COURSES - \$105 PER PERSON



### TUNA CRUDO

Soy & Togarashi Dusted | Meyer Lemon Curd  
Pickled Radish | Fresno Chili Pearls

### ROASTED BEETS

Chèvre | Hazelnut Toffee Dust | Strawberry | Indian River Honeycomb

### ROASTED PORK BELLY

Maple Bourbon Glaze | Stone Fruit Mostarda

### FRIED MAHON

Jamon Serrano | Piquillo Aioli | Onion Marmalade | Arugula

### SEARED SCALLOPS

Shiitake | Asparagus | Peas | Wasabi Dashi Nage

### BELL & EVAN'S CHICKEN "A LA PLANCHA"

Roasted Squash | Tomato Farro | Broccolini | Lemon Thyme Jus

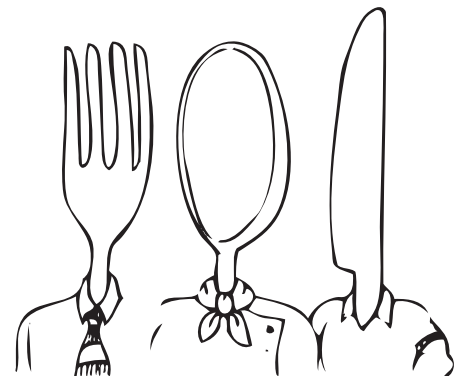
### PRIME STRIPLOIN

Charred Hen O' The Woods | Smoked Parsnip  
Broccolini | Bordelaise

### DUTCH APPLE CRÈME BRÛLÉE

Honeycrisp Apple | Vanilla Bean Custard  
Streusel Crumbs

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.



# VEGAN MENU

\$75 PER PERSON



## KENNEBEC TOTS

Mushroom | Edamame | Sesame Sriracha "Aioli"

## "CHILI CON QUESO" DIP

Nopale Pico Di Gallo | Fresh Tortilla

## GRILLED TEMPEH

Smoked Chickpea | Mushroom  
Wilted Power Greens | Pepperonette

## ZUCCHINI LINGUINI

Basil | Babyloom Tomatoes | Tapenade  
Avocado | Lime Juice | Cilantro

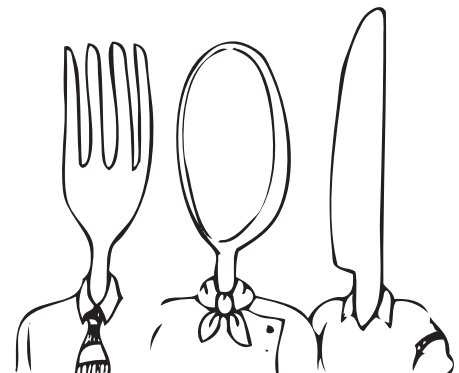
## KELP NOODLE RAMEN

Pac Choi | Mushrooms | Baby Corn  
Bamboo | Sprouts | Hijiki Broth

## DESSERT

Coconut-Vanilla "Panna Cotta"  
Raw Chocolate Shell

The consumption of raw or undercooked proteins may increase the risk of food-borne illness. Substitutions will be made based on availability. We cannot guarantee we can accommodate last minute allergy changes the night of the event. All food allergies need to be discussed prior to finalizing your event.





# TRP TASTE

1 West Las Olas Blvd Suite #100  
Fort Lauderdale, FL 33301

PHONE  
954.525.9001

ONLINE  
[www.trptaste.com](http://www.trptaste.com) • [events@therestaurantpeople.com](mailto:events@therestaurantpeople.com)