



Cafe Ponte

CHEF'S TASTING MENU

summer six course tasting menu
\$85 per person

GOLDEN GAZPACHO

BABY LOOM TOMATOES/RED PEPPER SORBET

TOMATO CAPRESE

LOCAL HEIRLOOM TOMATOES/HOUSE MADE BARRATA CHEESE/PETIT BASIL

CORN AND GOAT CHEESE AGNOLOTTI

LEMON BUTTER SAUCE/ROASTED GRAPE TOMATOES/HARICOT VERT/
TRUFFLES/CHIVES

BRONZINI

ONION-LEEK FONDUE/ROASTED CHERRY TOMATO AND SHAVED FENNEL SALAD/
GARLIC YUKON POTATO/RIESLING WINE SAUCE
OR

NIMAN RANCH POUSSIN ROUGE

GARLIC HERB MARINATED AND COMPRESSED/FAVA BEAN PESTO/MASCARPONE POLENTA/
BROCCOLINI/SMOKED BACON JUS

ARTISANAL CHEESE

CHEF'S SELECTION OF ARTISANAL CHEESE AND ACCOUTREMENTS

DESSERT TASTING

FLOURLESS CHOCOLATE CAKE/ORANGE CREAMSICLE PANNA COTTA/
STRAWBERRY RHUBARB TART

ADD CHEF'S WINE PAIRING- 3OZ POUR WITH EACH COURSE \$35

*FOR THE EASE OF SERVICE, ALL GUESTS AT THE TABLE MUST ORDER FROM THE TASTING
MENU, THANK YOU

* KINDLY NOTE THAT A 20 % GRATUITY WILL BE ADDED

13505 ICOT BLVD, CLEARWATER, FL 33760 T.727.538.5768 WWW.CAFEPONTE.COM