



# THE HACIENDA

— A Classic 1927 Florida Hotel —

## First Course

*Mushroom and Pancetta Tart*  
Wild Mushroom Mousse with Pancetta Dust  
Chives and Petite Tart Crust

## Second Course

Choice of

*Champagne & Cheese Soup*  
Gouda and Cheddar with Champagne  
Herbs and Garlic Crostini


or

*Kale & Pomegranate Salad*  
Fresh Kale, Pomegranate Seeds, Grilled Lemon  
Shaved Crostini, Parmesan and White Anchovy  
Tossed with House Caesar Salad

## Third Course

Choice of

*Bucatini alle Vongole*  
Fresh Little Neck Clams and Bucatini Pasta  
White Wine and Butter Sauce  
Topped with Parsley and Gremolata

*Wild Boar*   
Wild Boar Chop, Grilled Medium  
Roasted Garlic Potato Puree and Braised Broccolini  
Served with French Onion Gravy

*Ravioli Surf n Turf*  
Sliced Filet Mignon, Lobster and Cheese Ravioli  
Poached Asparagus, Shaved Asparagus  
Tossed in Red Wine Cream Sauce

*Duck*  
Duck Breast Seared Medium Rare  
Pan-Fried Garlic Couscous and Brussel Sprouts  
Pickled Strawberries and Honey-Arbol Gastrique


*Rainbow Trout*   
Pan-Seared Half Rainbow Trout  
Parsnip Puree and Micro Mire Poix Salad  
with Pink Peppercorn Brown Butter

## Dessert

Choice of

*Blood Orange and Pistachio Delight*  
Blood Orange Curd with Pistachios, Buttery-Flaky Crust and Toasted Meringue

or

*Chocolate Decadence*   
Milk Chocolate and White Chocolate Mousse, Chocolate Ganache and Macerated Strawberries

*Dessert Includes a Glass of Prosecco or Sparkling Cider*

# The Hacienda Valentine's Day Menu 2025

 Gluten Free

\$79 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health



# THE HACIENDA

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## First Course

### *Wild Mushroom Tartine*

Wild Mushroom Ragout, Vegan Herbed Cream Cheese  
Chives and Fried Garlic, Rustic Toasted Baguette

## Second Course

### *Strawberry Spinach Salad*

Fresh Spinach, Candied Pecans and Sliced Strawberries  
Dried Cranberries and Pomegranate Seeds  
Raspberry Vinaigrette

## Third Course

### *Ratatouille Pasta*

Fresh Bucatini Pasta  
Provencal Stewed Ratatouille Vegetables  
Pomodoro Sauce, Fried Garlic and Herbs  
Grilled Crostini  
Vegan "Chicken Breast"

## Dessert

Choice of

### *Blood Orange and Pistachio Delight*

Blood Orange Curd with Pistachios  
Buttery-Flaky Crust and Toasted Meringue

or

### *Chocolate Decadence*

Milk Chocolate and White Chocolate Mousse  
Chocolate Ganache and Macerated Strawberries

*Dessert Includes a Glass of Prosecco or Sparkling Cider*

# The Hacienda Valentine's Day Vegan Menu 2025

\$79 Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health