



PRESENTED BY PUBLIX APRONS COOKING SCHOOL

# CHROMA

Prix Fixe \$30 Dinner

## STARTERS

### TUSCAN KALE AND QUINOA

Roasted Chicken, Toasted Almonds, Golden Raisins, Citrus Vinaigrette

### SWEET STONE FRUIT AND BURRATA

Citrus Vinaigrette, Arugula, Balsamic

### CHARRED SHISHITO PEPPERS

Lime Zest, Buttermilk Dressing

## MAIN

### CHROMA BURGERS

Cheddar Cheese, Bourbon Onions, Bacon Jam, Dill Pickle

### GRILLED NEW YORK STRIP

Spinach, Caramelized Stone Fruit, Citrus Oil

### CHICKEN SATAY

Peanut Sauce

### FISH AND CHIPS

Local Catch, Hand-Cut Fries, Sea Salt, Malt Vinegar

### VEGETABLE PAD THAI

Rice Noodles, Asparagus, Egg, Daikon Radish, Carrots, Sprouts, Crushed Peanuts

## DESSERTS

### CHROMA KEY LIME PIE

Whipped Cream, Graham Cracker Brittle

### BANANA PUDDING

Brioche, Brown Sugar Sauce

### BUTTERSCOTCH BREAD PUDDING

Brioche, Brown Sugar Sauce

### CHOCOLATE POT DE CRÈME

Florida Citrus, Cognac, Shaved Chocolate

### WHITE RUM AND CITRUS-SPIKED FRESH BERRIES

Whipped Cream

## DRINKS

### TAVISTOCK RESERVE, CHARDONNAY, SANTA BARBARA 6 OZ

### TAVISTOCK RESERVE, CABERNET SAUVIGNON, PASO ROBLES 6 OZ

The Choice of One of the Two Wines is Included in the Fixed Price Menu

### \$5.50 STELLA ARTOIS BOTTLED

### \$10 CREATE YOUR OWN TITO'S HANDMADE VODKA MULE

For a list of participating restaurants & menus go to **BITE30.com**

No substitution. Cannot be combined with any other promotion. Beverages, tax, and gratuity not included unless otherwise specified.



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