

1921

BY NORMAN VAN AKEN

modern florida cuisine

SUNDAY SUPPER SEPTEMBER 23RD

Family Style

LAMB LASAGNA

*Braised Lamb Neck & Wild Mushroom Lasagna with
Salad of Arugula & "Over the Hill Farm" Tomatoes in Our House Vinaigrette*

GLORIANN'S SUNDAY DESSERT INCLUDED!

\$25 PER PERSON

Featured Beverage Pairings

Garganega Gini "La Frosca", Veneto - Italy '14 \$52

Nebbiolo Blend GD Vajra, Piedmont - Italy '14 \$36

*"Most of us have fond memories of food from our childhood.
Whether it was our mom's homemade lasagna or a memorable chocolate birthday cake,
food has a way of transporting us back to the past."*

~ Homaro Cantu

**Please let the reservationist know that you would like 'Sunday Supper'
when calling to make your reservation. Quantities are limited!*

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SUNDAY SUPPER SEPTEMBER 30TH

PORK & BEEF MEATLOAF

with Mashed Potatoes, Bacon Gravy & Glazed Vegetables

GLORIANN'S HOMEMADE APPLE PIE INCLUDED!

\$25 PER PERSON

Featured Beverage Pairings

Roussanne Yangarra Estate, McLaren Vale - Australia '16 \$42

Merlot Ridge "Estate", Santa Cruz - California '14 \$72

"When I fall in love...it always begins with potatoes."

- Nora Ephron

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SUNDAY SUPPER - OCTOBER 7TH

COQ AU VIN

*Lake Meadow Naturals Chicken Braised in Red Wine,
with Pearl Onions, Carrots, Mushrooms & Potato Pureé*

GLORIANN'S POT DE CREME & MADELEINES INCLUDED!

\$30 PER PERSON

Featured Beverage Pairings

Aligoté A&P de Villaine, Bouzeron - France '14 \$54

Pinot Noir La Soeur Cadette "Estate", Bourgogne - France '15 \$54

"I suddenly discovered that cooking was a rich and layered and endlessly fascinating subject. The best way to describe it is to say that I fell in love with French food—the tastes, the processes, the history, the endless variations, the rigorous discipline, the creativity, the wonderful people, the equipment, the rituals."

- Julia Child, My Life in France

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SUNDAY SUPPER OCTOBER 14TH

Family Style

SHOYU RAMEN

*with Grilled Chicken Thighs, Soft Farm Egg,
Sweet & Sour Collards & Bonito*

**GLORIANN'S MACAMADIA BROWNIE
WITH MATCHA GLAZE INCLUDED!**

\$25 PER PERSON

Featured Beverage Pairings

Chenin Blanc **François Pinon** "Silex Noir", Vouvray - FR '15 \$44

Pinot Noir **Chanin** "Zotovich", Sta. Rita Hills - CA '13 \$83

*"Contemporary ramen is totally different than what most Americans think ramen should be.
Ramen is not one thing; there are many, many different types."*

-David Chang

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SUNDAY SUPPER - OCTOBER 21ST

“FISH N’ GRITS”

*Cornmeal Dusted Florida Fish over Anson Mills Grits
with Braised Mustard Greens and Green Tomato Chow Chow*

GLORIANN’S LEMON & RASPBERRY CAKE INCLUDED!

\$30 PER PERSON

Featured Beverage Pairings

Chenin Blanc **Château d’Epire, Savennières - France ‘14 \$40**

Gamay **Domaine du Vissoux, Beaujolais - France ‘13 \$36**

“Polenta? Oh. You mean Italian Grits.”

- Anonymous

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SUNDAY SUPPER OCTOBER 28TH
Family Style

EMBER ROASTED PRIME RIB

with Potatoes Rosti, Horseradish Cream, Sauce Bearnaise & Red Wine Jus

GLORIANN'S COOKIE SKILLET INCLUDED!

\$35 PER PERSON

Featured Beverage Pairings

Chardonnay Arnot-Roberts "Watson Ranch", Napa Valley '15 \$62

Cabernet Sauvignon Juggernaut "Hillside", California '15 \$43

"I believe books should be like a prime rib steak ~ good and thick."

-E.A. Bucchianeri