



407-902-6079

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<https://mrgrassfed.com/>

Floridian/Belgian

Appetizers

Florida Citrus Salad with Mint and Honey - A refreshing start featuring a variety of

Florida citrus fruits like grapefruit, oranges, and tangerines, dressed with local honey and fresh mint.

Gulf Shrimp Croquettes - A nod to Belgian croquettes, these are filled with finely chopped Gulf shrimp, herbs, and served with a citrus aioli dipping sauce.

Mussels in Citrus-Witbier Broth - Fresh Florida mussels steamed in a light broth made with Belgian-style Witbier (wheat beer) and Florida citrus juices, served with a side of artisan sourdough for dipping.

Salads

Endive and Roasted Beet Salad - Belgian endive paired with sweet roasted Florida beets, oranges, walnuts, and a creamy goat cheese dressing.

Watermelon and Arugula Salad - Fresh Florida watermelon, arugula, crumbled feta, and balsamic reduction, offering a sweet and peppery contrast.



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Main Courses

Savory Belgian Waffles with Crab Hollandaise - Herbed Belgian waffles topped with a rich crabmeat hollandaise sauce, poached eggs, and a sprinkle of chives.

Grouper Waterzooi - A Florida take on the classic Belgian stew, featuring locally caught grouper, leeks, carrots, and potatoes in a light, creamy broth, flavored with thyme and bay leaf.

Belgian Beer-Braised Chicken - Chicken thighs braised in a Belgian ale with

Florida oranges and onions, served over creamy mashed potatoes or a side of stoemp (a Belgian mashed potato and vegetable dish).

Florida Shrimp and Grits with a Belgian Twist - Sautéed Florida shrimp over cheesy grits, with a side of Belgian-style leek and beer sauce.

Citrus-Infused Liege Waffles - Dense, chewy Liege waffles made with a hint of Florida citrus zest, served with a side of fresh berry compote and whipped cream.

Pompano en Papillote - Florida pompano fish baked in parchment paper with julienne vegetables, lemon, and a splash of Belgian witbier, highlighting the delicate flavors.



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Sides

Frites with Floridian Aioli - Classic Belgian frites served with a twist on aioli featuring Florida avocado and lime.

Brussels Sprouts with Candied Florida Oranges - Roasted Brussels sprouts tossed with candied Florida orange segments and a balsamic glaze.

Belgian Endive Gratin - Braised Belgian endive in a creamy béchamel sauce, topped with grated Gruyère cheese and baked until golden.

Tropical Fruit Plate - An assortment of fresh Florida tropical fruits, such as mango, papaya, and pineapple, served with a side of yogurt-honey dip.

Desserts

Chocolate-Dipped Florida Strawberries - Large, ripe Florida strawberries dipped in Belgian dark chocolate and served chilled.

Key Lime Waffle Tart - A creative fusion of key lime pie and Belgian waffle, with a waffle crust filled with key lime custard and topped with meringue.

Belgian Chocolate Torte with Orange Liqueur - A rich, flourless chocolate torte enhanced with a touch of Florida orange liqueur, served with raspberry coulis.

Coconut and Belgian Beer Sabayon - A light, frothy dessert made with Belgian beer and coconut milk, served over fresh Florida tropical fruits.