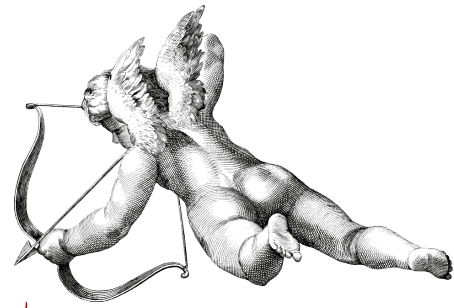


C.T.Z.N



Valentine's Day 2024

A LA CARTE

GF † **SEAFOOD TOWER** Red Snapper Ceviche, Tuna Carpaccio, Rock Shrimp Salad, Dozen Oysters, Lobster 135

GF † **CHILLED MURDER POINT OYSTERS** Half Dozen 19, Whole Dozen 38

Prefixe

\$125 per person

FIRST COURSE

GF † **MURDER POINT OYSTERS** Spicy Cocktail, XO Sauce, Cucumber, Scallion

TUNA CARPACCIO Red Onion, Olive Oil, Sea Salt, Chili Thread, Cucumber, Crouton

CANE SYRUP CORN BREAD Pecorino, Challerhacker, Thyme, Cane Syrup Butter

SECOND COURSE

GF **ENDIVE SALAD** Blood Orange Supremes, Guanciale, Challerhacker, Pecans, Buttermilk Vinaigrette

FRENCH ONION SOUP Gruyère, Fonville Press Po'boy Bread

LOUISIANA CRAWFISH ARANCINI Crawfish Jus, Fennel Salad

THIRD COURSE

GF **CHARGRILLED OYSTER** Calabrian Chili Butter, Garden Greens, Cilantro, Crispy Shallots

WOOD GRILLED RED SNAPPER Potato Gnocchi, Parmesean Brodo, Roasted Mushroom

ROASTED TENDERLOIN OF BEEF Duchess Potatoes, Bordelaise, Bone Marrow Popover

V **GF** **BUTTERNUT SQUASH GREEN CURRY** Pomegranate, Benne Seeds, Crispy Shallot, Crispy Gsarlic, Coconut

DESSERT COURSE

VG **STRAWBERRY PORTOFINO** Sea Salt Vanilla Ice Cream, Pizzelle Cookie, Cane Sugar, Orange Liqueur

GF **HAZELNUT BROWNIE PIE** Nutella, Vanilla Ice Cream, Sea Salt

RED VELVET CAKE Cream Cheese Icing, Dark Chocolate

VEGAN PRIX FIXE

\$85 per person

GF **SMOKED EGGPLANT BABA** Green Chili Socca, Pomegranate, Pumpkin Seed, Olive Oil

GF **CHARRED AVOCADO SALAD** Baby Garden Greens, Quinoa, Hazelnut, Sherry Vinaigrette, Local Mushrooms

GF **ROASTED BUTTERNUT SQUASH** Pomegranate, Benne Seeds, Crispy Shallot, Crispy Garlic, Green Coconut

GF **LIMONCELLO SORBET**

GF GLUTEN FREE

VG VEGETARIAN

V VEGAN

† CONTAINS RAW SEAFOOD

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CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS