

TONGUETM & CHEEK

Tongue & Cheek is a restaurant that embodies sophistication and whimsical humor. Presenting innovative, honest food in a relaxed and classically modern surrounding, from the food to the décor, Tongue & Cheek is a place where guests can enjoy good food, good friends and good conversation.



Jamie DeRosa

{Chef // Owner}

DeRosa fell in love with cooking as a child, making paella with his grandmother. This laid the groundwork for a passion that would take him to Johnson & Wales University in Miami. While attending J&W, he found a home with James Beard awardwinning chef Allen Susser. In 2002, he joined the Wolfgang Puck restaurant empire, taking the reins of Puck's Orlando restaurant and going on to open operations in Toronto, Las Vegas and South Florida. Following his stint with Puck, DeRosa joined up with Mark Peel, at Campanile and later moved to the Michelin Star-rated, Patina restaurant as executive chef under Master Chef Joachim Splichal. Seeking a change of scenery, he traveled overseas for a three month apprenticeship at The Fat Duck and an executive chef position at Domus in Beijing, China. Returning to the states in 2009, DeRosa opened Taste Gastropub alongside Susser which led to his most recent role as executive chef of Iron Chef Geoffrey Zakarian's Tudor House. There he earned rave reviews for his playful take on contemporary American cuisine.



{ \$55 // Guest }

{ First Course }

Choice of One

Spring Asparagus Salad, Marcona Vinaigrette, Smoked Romesco, Truffle Gouda
Lettuce Wraps of Crispy Pig Ears, Fl Oranges, Spring Onion and Salted Peanuts
Heirloom Tomato Salad, Whipped Ricotta, Rye Crackers, Basil and Olive Oil

{ Main Course }

Choice of One:

Fried Chicken, Pickled Red Cabbage, Buttermilk Biscuit, Tabasco Hollandaise
Cacio e Pepe Bucatini, Uni Butter, Grains in Paradise, Parmigiano-Reggiano
Braised Beef Short Rib, Local Squash, Smoked Pineapple, Harissa Yogurt

{ Dessert Course - Endings }

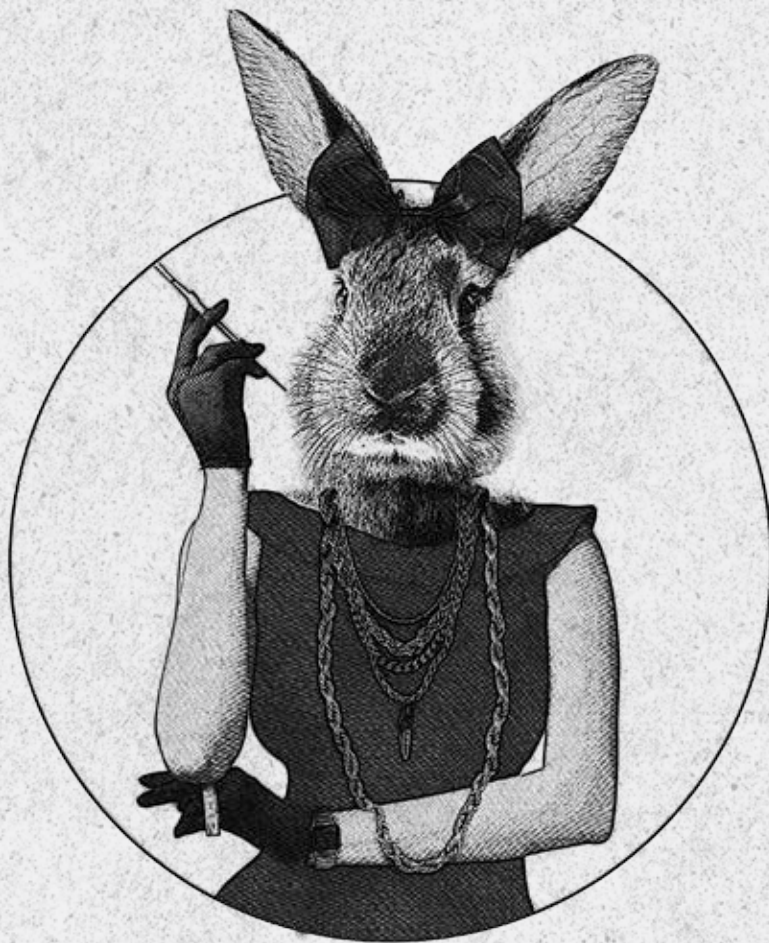
Choice of One:

Key Lime Pie with House-made Graham Cracker Crust and Meringue
"Tres Leches" Cake, Florida Citrus, Whipped Cream, Knausberry Farms Bee Pollen
Milk & Cookies: Chunky Chocolate Chip Cookies, Served with Chilled Milk

Menu items are seasonal and are subject to change.
Spring / Summer 2015







{ \$65 // Guest }

{ First Course }

Choice of One

Roasted Beet Salad, Triple Creme Goat Cheese, Hazelnuts, Baby Fennel

Baby Lettuce Salad, Local Burrata Cheese, Shaved Mushrooms, Castelvetrano Olives

Gigante Pork & Beef Cheek Meatball, Tomato-Garlic-Basil, Parmesan, Grilled Bread

{ Main Course }

Choice of One:

Florida Red Snapper, Green Goddess, Corona Farms Zucchini, Coconut Butter, Red Quinoa

Pasta of Pea Shoot Cavatelli, Meyer Lemon, Sugar Snap Peas, Aged Parmesan

Grilled Skirt Steak, Local Corn Succotash, Piquillo Peppers, Spring Onions

{ Dessert Course - Endings }

Choice of One:

Tres Leches" Cake, Florida Citrus, Whipped Cream, Knausberry Farms Bee Pollen

Milk & Cookies: Chunky Chocolate Chip Cookies, Served with Chilled Milk

Sweet Corn Panna Cotta, Whiskey caramel, Toffee popcorn, Toasted Sorghum Ice cream

Menu items are seasonal and are subject to change.

Spring/ Summer 2015





{ \$75 // Guest }

{ First Course }

Choice of One

Baby Lettuce Salad, Local Burrata Cheese, Shaved Mushrooms, Castelvetro Olives
Local Fort Pierce FL Swordfish Crudo, Florida Citrus, Shaved Fennel, Apple, Cilantro
Lettuce Wraps of Crispy Pig Ears, Fl Oranges, Spring Onion and Salted Peanuts

{ Main Course }

Choice of One:

Florida Red Snapper, Green Goddess, Corona Farms Zucchini, Coconut Butter, Red Quinoa
New York Strip Cooked Over White Oak, Cauliflower, Potato Confit, Agro Dolce Carrots
Pan Seared Scallops, English Peas, Smoked Romanesco, Carrot-Ginger Puree, Mint
Cacio e Pepe Bucatini, Uni Butter, Grains in Paradise, Parmigiano-Reggiano

Choice of One:

Roasted Cauliflower, Golden Raisins, Almonds, Chili and Garlic
Brussels, Whipped Ricotta, Orange, Pistachio

{ Dessert Course - Endings }

Choice of One:

Key Lime Pie with House-made Graham Cracker Crust and Meringue
"Tres Leches" Cake, Florida Citrus, Whipped Cream, Knausberry Farms Bee Pollen
Milk & Cookies: Chunky Chocolate Chip Cookies, Served with Chilled Milk
Sweet Corn Panna Cotta, Whiskey caramel, Toffee popcorn, Toasted Sorghum Ice cream

Menu items are seasonal and are subject to change.
Spring/ Summer 2015



Brunch \$25/Person



{Eggs, Sammys & More}

Choice of One:

Ricotta Pancakes, Amerena Cherries, Lemon Curd, Mint
Egg White Frittata, Roasted Mushrooms, Goat Cheese and Braised Kale
Key West Pink Shrimp N Grits, Tomato, Pickled Peppers, Chorizo
Cuban Sandwich with Pork, Gruyère Cheese and Pickles
French Toast, Citrus Vanilla Custard, Strawberry Jam
Fried Chicken & Cheddar Waffles, Local Honey, Maple Syrup, Tabasco
Scrambled Eggs, Whiskey Aged Cheddar, Grilled Country Bread and Potatoes

{Raw Bar +10 Per Person}

Choice of One

Served Chilled on Ice
West Coast Oysters
FL Swordfish Crudo
Key West Pink Peel n' Eat Shrimp

Shellfish Platter serves 2-4 39

{Pastries +3 Per Person}

Choice of One:

House-made Donuts
Sticky-Icky Buns with Brown Butter Toffee
Torrejas with "Cafe con Leche" Parfait
Granola, Local Honey, Green Yogurt

Ask about our Bottomless Beverage Options of Bloody Mary's, Bellini's and Mimosa's

TONGUE & CHEEK




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{TOTAL CAPACITY} 300
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