

MENU

EAT, ART, EARTH!

FOOD

SEA PURSLANE SALAD (V, VE)

Prepared by Chef Anisa Mejia, Nana's Restaurant & Juice Bar

Brick Street Farms Greens, Sea Purslane (A Sea Vegetable Grown by Pine Island Redfish at Mote), Gamble Creek Farms Purple Daikon, Carrots, Chickpea Croutons, Lemon Vinaigrette

A WORK OF CAVIART (V, VE)

Prepared by Chef Anisa Mejia, Nana's Restaurant & Juice Bar

Plant Based Foods Caviart Seaweed-Based Caviar, Carrot Lox, Cucumber, Cashew Cream Cheez

ZOODLES WITH KELP SAUCE (V, VE)

Prepared by Chef Anisa Mejia, Nana's Restaurant & Juice Bar

AKUA Kelp Crumbles, Italian Marinara, Raw Zucchini Noodles, Cashew Ricotta

MISO MUSHROOM CUPS (V, VE)

Prepared by Chef Brian Lairby, Miso Lucky Food Truck

*Petrichor and Cactus Hat Lion's Mane Mushrooms, Red Miso Glaze, Sea Purslane (A Sea Vegetable Grown by Pine Island Redfish at Mote), St. Pete Ferments Kimchi Emulsion, Brick Street Farms Shiso and Citrus Lace *Served in a wonton or Brick Street Farms Butter Leaf Lettuce Cup*

MISO COBIA CUPS

Prepared by Chef Brian Lairby, Miso Lucky Food Truck

*Pole Caught Atlantic Cobia, Sweet Red Miso Marinade, St. Pete Ferments Kimchi, Gamble Creek Farms Purple Daikon Emulsion, Brick Street Farms Cilantro and Citrus Lace *Served in a wonton or Brick Street Farms Butter Leaf Lettuce Cup*

INVASIVE WILD BOAR RAGU

Prepared by Chef Jason Goddard, Sea Salt St. Pete

Potato Gnocchi, Shogun Farms Invasive Wild Boar, Kale, Truffle Pecorino

SPICED CHAAT BRUSCHETTA (V, VE)

Prepared by Chef Lokesh Vale, The Twisted Indian

Crisp Puri, The Tempeh Shop Soy Tempeh, Cocolone Coconut Raita, Red Onion, Brick Street Farms Micro Cilantro

PLANT-BASED GRAZING TABLE (V, VE)

Please enjoy a selection of plant-based bites from Graze Craze, St. Pete Youth Farm, Catalyst Creamery, Seed to Surf, Nuts for Cheese, and The Crumb Factory.

Grazing Table styled by Graze Craze.

GRILLED KEY LIME OYSTERS

Prepared by Chef Michael Butler, The Helm Provisions & Coastal Fare

Grilled Calusa Oyster Company Oysters on the Half Shell, Key Lime Butter, Brick Street Farms Micro Cilantro

BRONZED LOCAL TILEFISH

Prepared by Chef Michael Butler, The Helm Provisions & Coastal Fare

Pole Caught Gulf Golden Tilefish Filet, Spring Pea Puree, Brick Street Farms Pea Tendrils

MUSHROOM "CRAB" CAKES (V, VE)

Prepared by Chef Alessandro Silvestro, Oystercatchers

Cactus Hat Lion's Mane Mushrooms, Corn and Jalapeno Mousse, Crispy Kale, Brick Street Farms Red Sorrel

SIGNATURE OYSTERS

Prepared by Chef Alessandro Silvestro, Oystercatchers

Estuary Oysters from Apalachee Bay, FL, Green Apple Relish, Vanilla Infused Ponzu, Bubba Arare, Brick Street Farms Shiso

CHEF RAY'S VEGAN COLLARDS (V, VE)

Prepared by Chef Ray Flournoy, The Fit Kitchen

St. Pete Youth Farm Collard Greens, Gamble Creek Farms Swiss Chard, Gamble Creek Farms Kale, Red Cabbage, Seasoned and Sauteed to Perfection

CHEF RAY'S CLASSIC COLLARDS

Prepared by Chef Ray Flournoy, The Fit Kitchen

St. Pete Youth Farm Collard Greens, Red Cabbage, Smoked Turkey, Jalapeno, Seasoned and Sauteed to Perfection

HOMEGROWN SHRIMP AND GRITS

Prepared by Chef Vonda Wynn, Yak's Food Obsession

HomeGrown Shrimp, Cheddar Grits, Gamble Creek Farms Kale, Organic Smoked Sausage, Bell Peppers, Brick Street Farms Micro Broccoli, Parsley

DESSERT (V, VE)

Visit our dessert table to sample treats provided by Valkyrie Doughnuts, Endangered Species Chocolate, and HaleLife Bakery.

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DRINKS

MERMAID'S GARDEN

Offered by Nautical Gin

Nautical Gin, Lavender Lemonade, Sea Purslane (A Sea Vegetable Grown by Pine Island Redfish at Mote), Gamble Creek Farms Purple Daikon Microgreens

SOULEIL WINE

Offered by Florida Wine Company

Sample a variety of sustainable wines from Souleil

PENINSULAR GERMAN PILSNER

Offered by Grand Central Brewhouse

ASSORTED BEVERAGES

A selection of beer, sparkling water, and more

LION'S ROAR PALOMA (0% ABV)

Offered by Herban Flow

Ritual Zero Proof Tequila, Fever Tree Grapefruit, Infused with Petrichor Mushrooms Lion's Mane Liquid Nano-Extract for Focus and Clarity

DARK AND CORDY (0% ABV)

Offered by Herban Flow

Ritual Zero Proof Rum, Fever Tree Ginger Beer, Infused with Petrichor Mushrooms Cordyceps Liquid Nano-Extract for Energy and Immunity

TIDAL GINGER BEER (0% ABV)

Offered by Tidal Ginger Beer

AS YOU EAT

Food waste, serving dishes, and utensils from tonight's event will be composted by St. Pete Youth Farm.

Oyster shells will be recycled by Tampa Bay Watch and used for future Living Shoreline installations.

Please look for labeled buckets located throughout the property to properly dispose of your waste.

& ENJOY FINE ART,

We invite you to appreciate and bid on artwork generously created and donated by local artists in response to our prompt, "Food is _____".

All proceeds from this event help students from underserved local communities participate in meaningful marine science education programs hosted by the Tampa Bay Watch Discovery Center. Thank you for your support.

YOU ARE HELPING HEAL THE EARTH.

Our food choices are deeply personal, and there is no perfect recipe to eat well for your health and the planet. Our Earth Night ingredients and partners were each selected for their unique approach to sustainability.

As you sample our offerings this evening, we encourage you to consider how every meal presents a fresh opportunity to make a positive environmental impact.

Cheers!