Restaurant Partners

Help support our local restaurant industry through this curated list of specialty dining options during your participation in our event, should you choose. These packages are optional and in addition to your sponsorship package.

Peruse the menus of each partner for special offerings designed with you in mind. Beginning September 1st, accommodations for pickup and payment can be made directly with the restaurant of your choice.
First Course
Vera Cruz Seafood Cocktail
Tomato, Olives, Avocado, Citrus
Wine: Honig Sauvignon Blanc

Second Course
Grilled Heart of Romaine Caesar Salad
Asiago Crostini, Shaved Parmesan, House Dressing

Third Course
36hour Sous Vide Boneless Beef Short Ribs
Truffle Potato Puree, Grilled Broccolini
Wine: Le Capitozze, Chianti Classico, DOCG, 2011

Fourth Course
Decadent Chocolate Bar
Raspberry, Hazelnut Brittle, Vanilla Whipped Cream

$99.00 plus tax
With wine...$160.00 plus tax

Call (727) 896-9463
for pickup arrangements
First Course
Marinated Tuna Sashimi – ginger, mustard, apple, cherry blossom shoyu

Second Course
Peach Salad – butter lettuce, long beans, miso poppy seed dressing

Third Course
Tea Smoked Duck Breast – five spice grits, sesame bok choy, mandarin duck jus

Fourth Course
Valrhona Chocolate Cake – caraibe ganache, sesame caramel

$55.00 Plus Tax/person

Featured Wines (optional)
*wines priced per 750ml bottle

Maschio dei Cavalieri Prosecco di Valdobbiadene Superiore 2018 $20
Nickel Truchard Vineyard Chardonnay 2018 $35
Paul Hobbs Crossbarn Pinot Noir 2017 $30
Austin Hope Cabernet Sauvignon 2018 $40

Call (813) 258-2233 for pickup arrangements
First Course
Hamachi Crudo
Pickled Mango, Sweet Pepper, Cilantro, Sriracha Vinaigrette

Second course
House salad
Field greens, granny smith apples, goat cheese, walnuts, sherry mustard Vinaigrette

Entree
Surf N’ Turf - Filet Mignon, Lobster, Gnocchi, Asparagus, Champagne Truffle Sauce

Fourth Course
Warm Butter Cake – Fresh Berries, Vanilla Bean Ice Cream, Raspberry Sauce

$55 Plus Tax/Person

Specialty Cocktails (optional)
OP Old Fashioned – Russel’s Reserve 10 Year Private Barrel Pick, Aperol, Angostura Bitters $30/four cocktails
Cucumber Gimlet - Bombay Sapphire Gin, Muddled Fresh Cucumber, Simple Syrup, Hand Squeezed Lime $30/four cocktails

Featured Wines by the bottle
Chardonnay, Waugh Cellars, Russian River Valley 2018 $40
OP Signature Red Blend, Trefethen Family Vineyards, 2017 $40

Call (813) 490-5288 for pickup arrangements
First Course
Smoked Mussels & Heirloom Tomato, Fresh Herbs, Dijon

Second Course
Miso Glazed Pork Belly, Rosted Eggplant, Sticky Rice

Third Course
Crab “enchilada” with house-made pasta, crushed tomato, lemon preserve, roasted wild mushrooms, crushed chili peppers

Fourth Course
Real deal Florida key lime pie, fresh cream, lime zest

$55.00 plus tax/person

Drink features (optional)
Spicy Fresh Watermelon & Jalapeno Margarita with Arette Silver Tequila $11


Adelsheim Breaking Ground Pinot Noir, Willamette Valley, Oregon $65

Call (727) 623-0468 for pickup arrangements