



5:00 - 6:30pm nightly | Celebrate Heritage 3-3-2

A menu specially curated to reflect our pride as Autograph Collection's 332nd unique property.
Delight in a selection of starters, entrées, and desserts, each crafted to echo the legacy and luxury of Hotel Effie Sandestin, Autograph Collection.



starter

(choice of):

steak tartare

beef butter toasts, crispy parmesan,
pickled vegetables, quail yolk

corn + bacon chowder

golden potatoes, crawfish croquettes, spring onions

caesar salad

sourdough crumb parmesan,
preserved lemon, bottarga

entree

(choice of):

roasted local grouper

panisse, eggplant "caviar", summer squash,
citrus, fennel / GF

certified angus filet tournedos

potato boulangère, braised onion brandy jus,
foraged mushrooms

"sweet onion bbq" poulet rouge

warm mustard potato salad,
sauteed baby bok choy, alliums / GF

56/person

does not include tax & gratuity

dessert

(choice of):

vanilla bean crème brûlée

fruit layer, sugared berries, baby mint

Effie chocolate cake

layers of manjari chocolate, berry compote,
chantilly cream

GF = Gluten Free

suggested pairing

SPARKLING

taittinger, brut la francaise
140/bottle

CHARDONNAY

shea wine cellars, willamette valley 2018
215/glass | 70/bottle

CABERNET SAUVIGNON

frog's leap, estate grown, napa valley, ca 2020
23/glass | 80/bottle

@ovidefl
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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies or dietary restrictions.
*20% service charge will be added for parties of 6+ guests.



we are committed to sourcing the freshest, highest-quality ingredients from local farms and purveyors, bringing you a dining experience that celebrates the rich flavors and bounty of northwest florida.