



# THE MAYFLOWER

AT WINTER PARK

*"To enhance and enrich the lives of everyone we serve."*

## *Our Story*

**Great food and great wine go hand-in-hand ... and at Cru Quarters by The Mayflower, we believe that it all tastes better together.**

**Here, we've created a wine-based concept with a sophisticated, creative, eclectic menu-pushing the envelope beyond traditional fare to elevate the dining experience.**

## *The Concept*

**Cru Quarters invites guests to discover a better way to enjoy food and wine. Our dining concept showcases cuisines inspired by wine country, prepared in an open kitchen that delights every sense.**

**Each menu item has been carefully crafted to incorporate wine into its recipe. We've also noted the best wine pairings for every menu item to bring out the best tastes, flavors, and notes.**



# Cru Quarters

CLUBHOUSE | RESTAURANT | WINE BAR

EST. 2023

## Spring Menu

### starters

#### Fried Green Tomato~Lump Crab Stack 12

*Polenta Crusted Fried Green Tomatoes, Lump Crab, Coarse Grain Mustard, Remoulade, Burgundy~Balsamic Reduction*

Pairs with Clark Estate Sauvignon Blanc

#### Ras al Hanout Corn 6

*Ras al Hanout Roasted Corn, Grilled Lemon Aioli, Parmesan, Cilantro*

Pairs with Lucian Albrecht Riesling

#### Caprese Stack 8

*Fresh Tomatoes, Fresh Mozzarella, Basil Pesto, Pinenuts*

Pairs with Talis Pinot Grigio

#### Cru-schetta 6

*House Baked Flatbread, Heirloom Tomato, Basil Oil, **Burgundy** Balsamic Reduction*

Pairs with Massimo Rivetti Barbera



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## Spring Menu soups & salads

### Romaine Caesar 8

Chopped Romaine Heart, Toasted Focaccia Breadcrumbs, Grated Pecorino Cheese, Grilled Lemon, Pinot Grigio~Caesar Dressing, Olive Oil

Pairs with Talis Pinot Grigio

### CQ Salad 8

Local Field Greens, Heirloom Tomatoes, Shaved Carrots, Albariño Pickled Shallots, Neuske's Applewood Smoked Bacon, Dijon-Orange Blossom Honey Vinaigrette

Pairs with Sierra Del Mar Sauvignon Blanc

### Roasted Corn Salad 8

Local Field Greens, Roasted Corn, Avocado, Heirloom Tomatoes, Goat Cheese, Crisp Onions, Cilantro~Lime Vinaigrette

Pairs with Domaine de Cala Rosé

### French Onion 9

Sherry Caramelized Onions, Champagne~Beef Broth, Crusty Baguette, Gruyère Cheese Gratin

Pairs with Shelter Merlot

### Tomato~Basil Bisque 7

Roasted Plum Tomatoes, Chianti Classico, Caramelized Garlic, Cream, Basil Oil

Pairs with Cappone Chianti Classico

#### **Add Protein:**

Chicken 7

Shrimp 15

Steak 18



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## Spring Menu handhelds

### Cru Quarters Burger 18

Black Angus Beef, American Cheese,  
Lettuce, Tomato, Onion, House Pickles,  
Duke's Mayo, King's Hawaiian Bun,  
Crinkle Cut Fries

Pairs with Les Carreletts Bordeaux

### Grilled Chicken Sandwich 18

Grilled Chicken Breast, Bibb Lettuce,  
Tomato, Avocado, Sauvignon Blanc  
Pickled Shallots, Dijon~Orange  
Blossom Honey Vinaigrette, King's  
Hawaiian Bun

Pairs with Sierra del Mar Chardonnay

### "The CEO" 19

Buttermilk Fried Chicken Breast,  
Polenta Crusted Fried Green Tomato,  
Neuske's Applewood Smoked Bacon,  
Bib Lettuce, House Pickles, King's Hawaiian Bun, Duke's  
Mayo, **Merlot** Infused Pimento Cheese,  
Crinkle Cut Fries

Pairs with Jaffelin Champagne

### Grilled Chicken Caesar Wrap 15

Marinated Grilled Chicken Breast,  
Chopped Romaine, Grated Pecorino  
Cheese, Lemon, Pinot Grigio~Caesar  
Dressing, Olive Oil, Sundried Tomato  
Wrap

Pairs with Talis Pinot Grigio

### Caprese Wrap 15

Local Field Greens, Fresh Tomatoes,  
Fresh Mozzarella, Basil Pesto,  
Pinenuts, Spinach Wrap

Pairs with Clark Estate Pinot Gris



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## Spring Menu pizza (10 inch)

### Pizza alla Diavola 10

Fresh Artisan Crust, Crushed Plum Tomatoes, Aged Mozzarella, Spanish Chorizo

Pairs with La Couranconne Rasteau

### Margherita 9

Fresh Artisan Crust, Crushed Plum Tomatoes, Aged Mozzarella, Fresh Mozzarella, Basil, Olive Oil

Pairs with Cappone Chianti Classico

### Cru- yère Pizza 12

Fresh Artisan Crust, Crème Fraiche Base, Gruyère Cheese, Aged Mozzarella, Oyster Mushrooms, Cremini Mushrooms, Caramelized Onions, Thyme

Pairs with Lava Cap Chardonnay

### Fig & Pig 12

Fresh Artisan Crust, Aged Mozzarella, Gorgonzola, Fig Preserves, Neuske's Applewood Smoked Bacon, Arugula, Burgundy-Balsamic Reduction

Pairs with Cuvée Florette Rosé

### Pizza Funghi 12

Fresh Artisan Crust, Roasted Garlic, Aged Mozzarella, Oyster Mushrooms, Cremini Mushrooms, Truffle Oil, Shaved Parmesan

Pairs with Lava Cap Chardonnay

Gluten Free Crust Available Upon Request  
2 Points Upcharge

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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.



# Cru Quarters

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## Spring Menu mains

### Cheese Agnolotti 18

Ricotta & Mozzarella stuffed  
Fresh Made Pasta, Heirloom  
Tomatoes, Spinach, Peas,  
Mushrooms, Light Tomato Sauce,  
Basil Oil, Shaved Parmesan

Pairs with Jaffelin Pinot Noir

### Salmon 22

Grilled Gulf of Maine Salmon, Roasted  
Sweet Potato Wedges, Sauteed Spinach,  
Lemon~Dijon Beurre Blanc

Pairs with Jean-Louis Mothe Chablis

### Filet Mignon 30

Grilled Aged Black Angus Filet  
Mignon, Asparagus, Crisp  
Parmesan Fingerling Potatoes,  
Chianti~Truffle Jus, Herb Butter

Pairs with Lava Cap Cab. Frank

### Chicken Picatta 18

Lightly Dredged, Pan Seared, Buttermilk  
Marinated Chicken Breast, Caper Berries,  
Heirloom Tomatoes, Basil,  
Lemon~Sauvignon Blanc Butter Sauce,  
Roasted Fingerling Potatoes, Haricot  
Vert

Pairs with Clark Estate Sauvignon Blanc



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## Spring Menu dolci

### Lemon~Chantily Trifle 6

*Lemon Curd, Chantilly Cream, Layered  
with Crushed Lady Fingers*

Pairs with Fiori Moscato

### Crème Crûlée 6

*Chardonnay infused Vanilla Lemon  
Baked Custard, Caramelized Demerara  
Sugar*

Pairs with Barton & Guestier Sauternes

### Gelati 6

*(served as a trio)  
Smoked Vanilla Bean  
Limoncello Cookie Gelato  
Dark Chocolate Zinfandel*

Pairs with our Sweet Sails Wine Flight



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## Cocktail Menu 12

### Mayflower Margarita



Tequila, Lime Juice, Lavender Syrup,  
Grand Marnier, Butterfly Pea Flower  
Tea Lime Salt Rim

### Strawberry Lemon Drop

Strawberry Infused Titos Vodka,  
Limoncello, Lemon Juice, Simple Syrup,  
Lemon Peel

### Cru 75

Angel's Envy Bourbon, Lemon Juice,  
Honey Syrup, Sparkling Wine, Lemon  
Twist

### Limoncello Spritz

Limoncello, Honey Syrup, Lemon Juice,  
Club Soda, Pea Flower Float

### Passion Fruit Margarita

Passionfruit Infused Sauza Tequila,  
Passion Fruit Juice, Triple Sec,  
Pineapple Juice, Lime Juice, Dehydrated  
Lemon Wheel

### Blood Orange & Strawberry Whisky Sour

Maker's Mark Bourbon, Mandarin  
Juice, Blood Orange Syrup, Fee Foam,  
Muddled Strawberries, Orange Candy

## Beers & Ciders 7

### Draft

Peroni Light Lager  
Guinness Stout  
Urquell Pilsner

**Mayflower Ale**  
**Cru Quarters Lager**

Coors  
Yuengling  
High Stepper IPA

Heineken 0.0 (non alcoholic)



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# Cru Quarters

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## Sommeliers Selection

Wines by the glass are 7oz pours

### Big and Bold

**Ty Caton, "EnTycement",** Zinfandel/Petit Syrah/Cabernet, (Sonoma, California) 13 | 40

**Cht. La Couranconne, Rasteau,** Garnacha/Syrah, (Cotes du Rhone, France) 15 | 46

\***Resolution Zinfandel,** Zinfandel, (Sonoma, California) 21 | 64

\***Barra,** Cabernet Sauvignon, (Moon Mountain, California) 16 | 49

### Rich & Refreshing.

\***Domaine Pichot Vouvray,** Chenin Blanc, (Loire Valley, FR) 16 | 49

**Domaine de Cala,** Grenache/Syrah/Cinsault, (Provence, France) 12 | 37

\***Lava Cap,** Chardonnay, (El Dorado, California) 16 | 49

**Sierra Del Mar,** Chardonnay, (Central Coast, California) 10 | 31

### Soft & Sweet

**Fiori,** Moscato, (Puglia, Italy) 8 | 25

\***Royal Tokaji, Red Label,** Furmint, (Hungary) 24 | 73

\***Barton & Guestier,** Sauvignon Blanc/ Sémillion, (Bordeaux, France) 20 | 61

### Fortifying & Fizzy.

**Coors Banquet,** Golden Lager, (Colorado) 7

**Peroni,** Light Lager, (Italy) 7

**Mestres 1312,** Brut Cava, (Catalonia, Spain) 10 | 31



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\*All Coravined Wines are 6oz pours

\*Dessert wines are a 4 oz pour\*



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## White Wines by the Glass

Wines by the glass are 7oz pours

### Chardonnay

Estrella River, Chardonnay, (North. Coast, CA) 8 | 25

Belena, "Les Roches" White Burgundy, (Burgundy, FR) 14 | 43

\*Lava Cap, Chardonnay, (El Dorado, CA) 16 | 49

### Sauvignon Blanc

Clark Estate, Sauvignon Blanc, (Marlborough, NZ) 12 | 37

\*"La Silecieuse" Sancerre, Sauvignon Blanc, (Loire, FR) 20 | 61

### Pinot Grigio

Talis, Pinot Grigio, (Friuli-Venezia Giulia, IT) 11 | 34

Clark Estate, Pinot Gris, (Marlborough, NZ) 13 | 40

### Interesting Whites

Prost Spätlese, Riesling, (Mosel, GR) 11 | 28

Talis, Friulano, (Friuli, IT) 14 | 43

\*Domaine Pichot Vouvray, Chenin Blanc, (Loire Valley, FR) 16 | 49



Please ask your server for our Full Wine List

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## Red Wines by the Glass

Wines by the glass are 7oz pours

### Cabernet

Estrella River, Cabernet Sauvignon, (N. Coast, California) 8 | 25

Tarrica Wine Cellars, Cabernet Sauvignon, (Paso Robles, California) 10 | 31

\*Barra, Cabernet Sauvignon, (Mendocino, California) 16 | 49

### Pinot Noir

\*Jaffelin, Pinot Noir, (Burgundy, France) 16 | 49

WillaJory, Pinot Noir, (Wallamette, Oregon) 13 | 40

### Interesting Reds

San Estabén, Malbec, (Comte, France) 9 | 28

\*Cht. La Couranconne, Rasteau, (Cote du Rhone, France) 15 | 46

Ty Caton, "EnTycement", Zinfandel/Petit Syrah/Cabernet, (Sonoma, California) 13 | 40

Rivetti Massimo, Barbera (Piedmont, Italy) 13 | 40

Shelter, Merlot, (Napa, California) 15 | 46

\*Lava Cap, Cabernet Franc (El Dorado/California) 23 | 70



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## Other Wines by the Glass

Wines by the glass are 7oz pours

### Rosé

Domaine de Cala, Grenache/Syrah/Cinsault, (Provence, France) 12 | 37

### Sparkling

Veuve du Vernay, Chardonnay, (Burgundy, France) 9 | 28

Mestres 1312, Brut Cava, (Catalonia, Spain) 10 | 31

Mionetto, Prosecco, (Treviso, Italy) 11 | 34

Jaffelin, Cremant de Bourgogne, (Burgundy, France) 14 | 43

### Sweet & Dessert

**\*\*All Dessert Wines are 4oz Pours\*\***

Fiori, Moscato, (Puglia, Italy) 8 | 25

**\*\*Delgado Zuleta, Amontillado Sherry, (Jerez, Xérès, Sherry, Spain) 13 | 40**

**\*\*Palmira, Tawny Port, (Douro, Portugal) 16 | 49**

**\*\*Barton & Guestier, Semillion/Sauvignon Blanc, (Bordeaux, France) 20 | 61**



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## *Flight Cru*

### Flight Cru

our flights are (4) 2 ounce pours

### Captains Quarters 12

*Prost, Riesling (Germany)*

*Belena, Chardonnay (France)*

*WillaJory, Pinot Noir (Oregon)*

*Terrica, Cabernet Sauvignon (California)*

### Wine For Beer Drinkers 10

*If you like IPA's = Clark Estate, Sauvignon Blanc (New Zealand)*

*If you like Light Lagers = Sierra Del Mar, Chardonnay (California)*

*If you like Stouts = Sombra Del Sol, Carménère (Chile)*

*If you like Blond Ales = Talis, Pinot Grigio (Italy)*

### Out To Sea 11

*Mayflower Ale*

*Cru Quarters Lager*

*Mestres 1312, Brut Cava (Spain)*

*Mionetto, Prosecco (Italy)*

### The Full Admiral 16

*(Dessert Collection: (4) 1-ounce pours)*

*Lava Cap Chardonnay (El Dorado)*

*Shelter Merlot (Napa)*

*Ty Caton, "EnTycement" Red Blend (Sonoma)*

*Barra Cabernet Sauvignon (Napa)*

### Sweet Sails 14

*(Coravin Collection: (4) 2-ounce pours)*

*Barton & Guestier, Sauternes (France)*

*Royal Tokaji Red Label (Hungary)*

*Fiori, Moscato (Italy)*

*Palmira, Tawny Port (Portugal)*

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## Non-Alcoholic

### Mocktails 5

#### Three Elle's

Lavender, Lemonade, and Lime Soda,  
Butterfly Pea Flower Tea Floater

#### Passionfruit Mule

Passion Fruit Juice, Lime Juice,  
Ginger Beer

#### Blackberry Mint Spritzer

Blackberry Syrup, Club Soda, Lime,  
Mint

#### Spring Peach Fizz

Peach Syrup, Lime Juice, Sprite, Basil  
Leave

### Wines & Beers

Ariel Cabernet Sauvignon 9 | 28

Ariel Chardonnay 9 | 28

Fre Sauvignon Blanc 9 | 28

Heineken 0.0 Lager 7

### Beverages 2

Coke  
Coke Zero  
Sprite  
Ginger Ale  
Cranberry Juice

Root Beer  
Powerade  
Unsweetened Tea  
Lemonade

### Coffee & Tea 3

Special Tea Selection

Barnie's Coffee - Colombian Supremo Blend, Decaf

Nespresso - Espresso, Cappuccino, Latte, Macchiato, Decaf





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*Info*

## Restaurant Hours of Operation:

### Monday - Saturday

Lunch 11am - 2pm

(2pm - 4pm limited menu)

Dinner 5pm - 7:30pm

### Sunday

(See Internal Calendar)

For Reservations/Delivery: 321-379-1776

or ext: 1776 (internal)

*Executive Chef: Patrick Tramontana*

*Chef de Cuisine: Raphaella Da Fonseca*

*Sommelier & Assistant Manager: Chelsea Santiago*

*Clubhouse Manager: Juan Escriva de Romani*