



## **V memorable for all the right reasons**

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SEAGROVE BEACH – A restaurant known by one letter needs to do a great job to make it memorable. Beautiful new Seagrove Beach restaurant V does just that.

### **The food**

As beautiful as the restaurant is, the reason to go is for the food. Locally sourced ingredients are used when possible, including dairy from Ocheese Creamery. When ingredients aren't local, they are of high quality and often from sustainable sources, such as Niman Ranch.

At the top of the menu are raw and chilled seafood items. Our Apalachicola oysters were firm, cold and briny. They were also wonderful with the tart and peppery mignonette served alongside. Clams from Alligator Point and gulf shrimp are also offered, as are stone crab claws. Towers of seafood are also offered and make a beautiful and impressive presentation. Seafood abounds on the starter menu. Clams steamed in white wine were perfectly tender, and came with toast to soak up the broth. Mussels in coconut milk green curry were also wonderful. Tasso-laced grits drenched in tomato butter are a highlight of the shrimp-and-grits starter.

Soups included seafood gumbo, and oyster chowder seasoned with bacon and served with lovely Tabasco crackers. Salads are beautifully composed using perfectly fresh ingredients. I enjoyed the fried green tomato croutons in the Point Washington Greens salad.

Entrees feature a wide range in price and style from the andouille sliders at \$14 to the elegant citrus poached fish with lump crab, ramps and morels at \$33. The entrée menu is equally divided between seafood and non-seafood dishes. Chicken Stuffed Chicken wrapped a chicken thigh around a chicken breast making for nicely moist meat. The beautifully browned chicken was served atop spinach with crawfish mushroom gravy.

Grilled seafood and meat options include speckled trout, grouper, scallops, flat iron steak, filet mignon and a New York strip. Two can share the 30-ounce dry-aged Tomahawk ribeye. Grilled items can be teamed with a sauce including Bearnaise, orange caramel butter, chimichurri and tamarind steak sauce. Steakhouse-style sides can be ordered for the table to share. Bacon vinegar greens were filled with flavor, and Creole Cream Cheese Grits were rich and delicious. Other options include roasted vegetables, smashed fingerling potatoes, fries, and mushrooms.

V has a well conceived wine list with bottles and wines by the glass in a good range of prices. An excellent array of varietals (and knowledgeable staff) promises a perfect pairing with whatever you eat.

And whatever you eat, be sure to save room for dessert. We opted for a nicely composed cheese board (found on the starter menu), and a platter with samples of all of the desserts. It is impossible to choose a favorite. Baked Florida is a regional take on Baked Alaska. It features a bright tasting Key lime ice cream pie covered with bruleed meringue. Profiteroles filled with banana cream were also wonderful. And it is hard to beat a float made from root beer ice cream and Abita root beer.

### **The atmosphere**

V's atmosphere is fresh and modern. The bar just inside the entrance provides a comfortable place to enjoy yourself if you have a wait for a table (V does not accept reservations). A wall of glass visually joins the inside and outside dining areas.

Inside diners enjoy a lively atmosphere (with a noise level that can get quite high) and a good view of the open kitchen. Outside dining provides a calmer environment with tables woven thorough a ribbon of water.

### **The service**

Service was exemplary. The service staff is well acquainted with the menu and the wine list. Even on an incredibly busy Friday evening the staff remained unruffled and made the evening enjoyable.

### **A final taste**

V simply gets everything right. It is a modern place in the heart of traditional Seagrove Beach where you will find exquisite food, a beautiful space and welcoming service.