

LUNCH MENU

\$35 | SEPTEMBER 1-30

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FLAVOR SOUTH FLORIDA

FIRST COURSE

FLORIDA BURRATA

Creamy Burrata accompanied with compressed watermelon, heirloom cherry tomatoes, shaved cucumber, basil oil, toasted pistachios, crispy prosciutto di parma & Balsamic pearls.

BLUE CRAB @ SWEET CORN BISQUE

Roasted Florida sweet corn with blue crab, smoked paprika creme fraiche, chive oil and toasted brioche crumble

THE PALM BEACH GARDEN

Baby gem lettuce, shaved watermelon radish, roasted rainbow carrots, citrus-marinated hearts of palm, avocado, candied pepitas, mango vinaigrette and edible flowers.

SECOND COURSE

CHEF'S ROTATIONAL CATCH

Florida Pan-Roasted Tripletail, golden crust, creamy sweet risotto, grilled asparagus, blistered heirloom tomatoes, crispy Nueskse bacon, basil shoots & Champagne beurre blanc.

BRAISED WAGYU SHORT RIB

Asian-scented twelve-hour braised Wagyu short rib, wild mushrooms, roasted cipollini onions, parmesan cream, crispy shallots & fresh black truffle.

CITRUS HERB GRILLED CHICKEN BREAST

Truffle Yukon gold potato puree, roasted baby vegetables, grilled lemon, crisp chicken skin & rosemary jus.

THIRD COURSE

FLORIDA KEY LIME PAVLOVA

Toasted coconut meringue, key lime curd, mango compote, coconut lly cream, candied lime & passionfruit syrup.

BITTER VALRHONA CHOCOLATE MOUSSE

Espresso cremeux, salted caramel, cocoa nib tuile, Madagascar vanilla gelato & gold leaf.

DINNER MENU

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FIRST COURSE

HAMACHI CRUDO

BUTTER POACHED BLUE CRAB CAKE

Jumbo lump crab cake, shaved fennel-tarragon salad, citrus aioli, pickled red onion & charred lemon.

ROASTED VIDALIA ONION VELOUTE

With black truffle Espuma, melted Raclette crostini & thyme oil.

SECOND COURSE

BOUILLABAISSE PROVENCALE

Classic French seafood stew with Florida seafood, charred fennel, roasted heirloom tomato, saffron-shellfish consommé, rouille sauce, grilled sourdough.

CHEF'S ROTATIONAL FISH

Line-caught Florida Hogfish, with saffron potato fondant, charred baby zucchini, tomato confit, basil, pistou, crisp capers & Meyer lemon beurre blanc.

SNAKE RIVER NEW YORK STRIP

With pommes Anna, grilled jumbo asparagus, confit shallots, roasted bone marrow sauce Bordelaise & crispy onions.

THIRD COURSE

FLORIDA KEY LIME PAVLOVA

Toasted coconut meringue, key lime curd, mango compote, coconut Chantilly cream, candied lime & passionfruit syrup.

BITTER VALRHONA CHOCOLATE MOUSSE

Espresso cremeux, salted caramel, cocoa nib tuile, Madagascar vanilla gelato & gold leaf.