

LAPLAYA BEACH & GOLF RESORT

# GOLD DINNER MENU

## TOAST

GLASS OF CHAMPAGNE OR COCKTAIL

## WINE

LIVIO FELLUGA, pinot grigio

PASCAL JOLIVET SANCERRE

TURLEY 'OLD VINE', zinfandel

RAMEY 'CLARET', red blend

RAMEY 'RUSSIAN RIVER VALLEY', chardonnay

SIMI 'LANDSLIDE', cabernet sauvignon

LALLIER 'GRAND RESERVE' GRAND CRU, champagne

CHATEAU COUTET, bordeaux blend

KING ESTATE, pinot noir

NICOLAS FEUILLATTE, brut, champagne

## SHARE

LA PLAYA SEAFOOD PLATTER

two oysters, two shrimp, quarter pound king crab, tuna tartar, scallop crudo

## SOUP

LOBSTER BISQUE

maine lobster, brandy, light cream

## BEACH DINNER

gold menu

**\$900 PER COUPLE**

NOT INCLUSIVE OF PREVAILING FLORIDA SALES TAX.

20% GRATUITY WILL BE ADDED TO THE FINAL BILL FOR YOUR CONVENIENCE.

## SALAD

ARTISAN GREENS

compressed pickled shallot, hazelnut, vinaigrette

CRAB & AVOCADO

arugula, bacon, manchego, jicama, herb vinaigrette

## APPETIZER

SCALLOPS

street corn succotash, hearts of palm puree, blueberry bacon gastrique

BEEF TARTARE

pepper jam, tomato crostini, sunny quail egg, parmesan cream, pickled beech mushroom

## INTERMEZZO

CHAMPAGNE & SORBET

## ENTREE

LOCAL GULF CATCH

swiss chard, marble potatoes, artichoke, citrus-tomato butter, candied black olive puree

BLACKENED GULF GROUPER

black grouper, neonata relish, king crab & charred corn truffle risotto cake, champagne citrus beurre blanc

FILET MIGNON

foie gras mousse, boursin smashed potatoes, roasted garlic condiment, herb grilled lemon

## SWEET

CHEF'S CUSTOM SELECTIONS

Consuming raw or undercooked meat, poultry, seafood or eggs may increase risk of foodborne illness.

Please alert your server of any food allergy concerns prior to ordering