

BEACH DINNER

Gold Menu

\$900 Per Couple

toast

GLASS OF CHAMPAGNE OR COCKTAIL

wine

CHOOSE ONE OF THE FOLLOWING

livio felluga, pinot grigio

ramey, "claret," red blend

cakebread, sauvignon blanc

ramey, "russian river valley," chardonnay

king estate, pinot noir

robert mondavi maestro, cabernet sauvignon

paumanok, "blanc de blancs," champagne

piggins, riesling

nicolas feuillatte, brut, champagne

share

LAPLAYA SEAFOOD PLATTER

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

soup

LOBSTER BISQUE

maine lobster, brandy, light cream

salad

ARTISAN GREENS

compressed watermelon, florida oranges, sheep's milk feta, pickled shallot, hazelnut, vinaigrette

FIG & CITRUS SALAD

spinach, fresh figs, heirloom tomatoes, house-made ricotta, watermelon radish, pomegranate seeds, pomegranate dressing

entrée

SALMON

sunchoke purée, sunchoke agro dolce, raisin caper emulsion

BLACKENED GULF GROUPER

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

FILET MIGNON

red wine demi-glace, boursin smashed potatoes, roasted garlic condiment

Sweet

CHEF'S CUSTOM SELECTIONS

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

PRICE DOES NOT INCLUDE PREVAILING FLORIDA SALES TAX. 20% GRATUITY WILL BE ADDED TO THE FINAL BILL FOR YOUR CONVENIENCE.