

LAPLAYA BEACH & GOLF RESORT

SILVER DINNER MENU

TOAST

GLASS OF CHAMPAGNE OR COCKTAIL

WINE

LIVIO FELLUGA, pinot grigio

PONZI TAVOLA, pinot noir

JUSTIN, cabernet sauvignon

CAKEBREAD, sauvignon blanc

STAG'S LEAP 'HANDS OF TIME', chardonnay

NICOLAS FEUILLATTE, brut

RUFFINO 'MODUS', blend

ROMBAUER, merlot

SCHRAMSBERG 'MIRABELLE', rose brut

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

silver menu

\$700 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 watermelon, florida oranges,
sheeps milk feta, pickled shallot, hazelnut,
vinaigrette

TORCHED BURRATA

local heirloom tomato, confit cherry tomato,
honeycomb roasted peach, saba, tomato crostini

ENTREE

SALMON

grilled potato, summer peas, soft poached egg
quinoa risotto, roasted tomato vinaigrette

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