

LITTLE PALM ISLAND

Resort & Spa

The Dining Room at Little Palm Island

DINNER MENU

Chef's Tasting Menu : Five Courses
Grand Tasting Menu : Seven Courses

Fresh Shucked Cold Water Oysters
champagne mignonette

Chilled Key West Pink Shrimp
cocktail sauce

Florida Stone Crab Claws (In Season)
coconut mustard sauce

Coconut Lobster Bisque
ginger oil and cinnamon spiced taro root crisps

Sweet Corn Gazpacho
crème fraîche, chorizo salsa

Fire Roasted Golden Beets
frisée, candied walnuts, cabra al vino cheese, champagne vinaigrette

Hudson Valley Foie Gras
jalapeño pesto, banana tentación, pan cubano, spanish peanuts,
sherry reduction

Seared Diver Sea Scallops
creamy potato vinaigrette, brussel sprout leaves, smoked bacon

Peppercorn Seared 'Rare' Ahi Tuna
short rib & tiny potato hash, crispy leeks, cabernet jus

Butter Poached Maine Lobster
white cheddar mac n' cheese, shaved fresh truffle, herb breadcrumbs

Fire Roasted Portabella Mushroom
sweet potato pancakes, grilled corn, toasted cumin & garlic vinaigrette

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72 Hour Chile Braised Beef Short Rib

hawaiian hearts of palm ceviche, chimichurri, ancho & guajillo chile jus

Adobo Kurobuta Pork Tenderloin

braised red cabbage, candied pears, pancetta chip, tarragon mustard demi

Moulard Duck Confit of Leg

french lentils, pea shoots, shaved summer truffles, dijon mustard vinaigrette

Aji Panca Angus Beef Churrasco Steak

black bean puree, roasted tomato salsa, avocado ceviche, queso fresco en mojo

CHEF'S SIGNATURE PLATTER FOR TWO

Prime Beef Châteaubriand, Caribbean Spiny Lobster, Foie Gras
sauce béarnaise, shaved fresh truffle, asparagus, papas bravas

SIGNATURE SIDES DISHES

Papas Bravas
spicy aioli

Asparagus Gratin
grana padano

Roasted Brussels Sprouts
pine nuts & parmigiano