

BEACH DINNER

Silver Menu

\$700 Per Couple

t o a s t

GLASS OF CHAMPAGNE OR COCKTAIL

w i n e

CHOOSE ONE OF THE FOLLOWING

king estate, pinot gris

kim crawford, sauvignon blanc

meiomi, pinot noir

stag's leap, "hands of time," chardonnay

rombauer vineyards, merlot

robert mondavi, cabernet sauvignon

marcarini, moscato

schramsberg, mirabelle, rosé brut

mionetto, prosecco

s h a r e

LAPLAYA SEAFOOD PLATTER

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

s o u p

LOBSTER BISQUE

maine lobster, brandy, light cream

s a l a d

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

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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

S w e e t

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.