

angle

MOTHER'S DAY MENU

4 Course Meal

\$125 per person

First Course

 Local Petite Greens ^{gf}

Marinated Baby Vegetables

Roselle Vinaigrette, Rose Water

Second Course

 Garden Gazpacho ^{gf}

Local Strawberry, Rhubarb

Aerated Crème Fraiche, Minus 8

Third Course

Choice of:

Pan Seared Halibut ^{gf}

Apricot Glazed Spring Vegetables

Braised Leek Terrine, Sorrel Silk

Petite Filet ^{gf}

Yukon Potato Cake, Braised Local Bitter Greens


Nasturtium, Concord Bordelaise

Fourth Course

Blueberry Cheesecake

Spiced Crust, Lavender Foam

Creamy Lemon Sauce

gf: gluten free v: lacto-ovo vegetarian v*: can be prepared as a vegan option  : eau-natural

At Eau Palm Beach, we source local, sustainable, and organic products whenever available.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness especially if you are pregnant or have certain medical conditions.