



VALENTINE'S MENU

4 Course Meal

\$125 per person

First Course

Loaded East Coast Oysters ^{gf}

White Chocolate, Passionfruit

House Made Crème Fraiche

Second Course

White Asparagus Bisque

Foie Gras Torchon, Brandied Cherries, Brioche

Third Course

Land and Sea For 2

Espresso Rubbed Bison Filet, Broiled Maine Lobster Tail

Sweet Potato Croquettes, Local Honey Glazed Carrots

Smoked Hennessy

Fourth Course

Chocolate Bombe

Strawberry Compote Insert, Red Velvet Cake

Champagne Foam, Strawberry Gel

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.