

# angle

## EAU NEIGHBORS

### 3 Course Meal

\$115 per person

#### First Course

Choice of:

##### Caesar Salad

*Baby Red & Green Romaine, Oven Preserved Heirloom Tomatoes  
Parmesan Focaccia, Whipped Caesar*

##### Lobster Bisque

*Butter Poached Maine Lobster, Kaitafi Nest  
Micro Mirepoix, Aerated Oloroso Cream*

#### Second Course

Choice of:

##### Petite Bison Filet **gf**

*Gournay Whipped Potatoes, Butter Poached Asparagus, Béarnaise*

##### Briardale Ostrich

*Carolina Gold Porridge, Juniper Crumble  
Braised Local Mustard, Pomegranate Lacquer*

##### Pan-Seared Halibut **gf**

*Leek Ash Spätzle, Poached Salsify, Sweet Potato Soubise, Maple*

#### Third Course


Choice of:

##### Hot Chocolate **v**

*Dark Chocolate Sponge, Whipped Ganache, Milk Chocolate Mousse  
Coco Nibs, Buffalo Trace*

##### Pavlova **v**

*Key Lime Curd, Toasted Graham Streusel, Mango, Raspberry*

**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.