

# angle

## CHEF INSPIRED STARTERS

Tempura Soft Shell Crab 26  
*Black Sesame, Yuzu, White Soy Watermelon  
Napa Cabbage*

Pasta Kerchief 28  
*Confit Duck, Spring Peas, Young Carrot  
House-Made Mascarpone*

Whipped Hudson Valley Foie Gras 28  
*Pistachio Butter, House-Made Lavash  
Passion Fruit Gelee*

Lobster Bisque 28  
*Butter-Poached Tail, Micro Mirepoix  
Kataifi, Brandy Crème*

 Chilled Fennel Soup 19 <sup>v</sup>  
*Golden Raisin, Smoked Melon, Black Garlic Molasses*

Braised Escargot 22  
*Hibiscus Jam, Croissant Roll, Sticky Peanuts*

## RAW BAR


Seafood Tower\* 195 <sup>gf</sup>  
*Poached Shrimp, Oysters, Smoked Fish Dip  
King Crab, Lobster Tail, Cocktail Sauce*

 Cold Water Oysters\* 27 <sup>gf</sup>  
*Half-Shell or Grilled*

Caviar MP <sup>gf</sup>  
*Red Onion, Whipped Crème Fraîche, Chives  
Local Hard Cooked Egg, Buckwheat Blini*


## FARM

Caesar 20  
*Baby Red & Green Romaine  
Oven Cured Heirloom Tomatoes  
Parmesan Focaccia, Whipped Caesar*

 Local Bibb Salad 20 <sup>v</sup>  
*Buckwheat Blini, Pickled Green Strawberry  
Blackberry Vinaigrette, Candied Rhubarb*

Heirloom Tomato Tart 22  
*Brûlée Green Hill, Pine Nut Vinaigrette, Local Cress*

Chef De Cuisine | Joseph Oesterwind

**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.**

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## GRILLED

### Creekstone Farms Prime Beef <sup>gf</sup>

10 oz. NY Strip 75

16 oz. Ribeye 85

14 oz. Berkshire Pork Chop 48

Sauces 4 <sup>gf</sup>

Choice of: *Eau1, Horseradish Crème, Chimichurri, Cabernet Demi Glacé*

10 oz. Filet 85

12 oz. Bison Ribeye 59

6 oz. Filet 69

## ENHANCEMENTS

Oscar\* 50 <sup>gf</sup>

*King Crab, Asparagus, Béarnaise*

Lobster Tail 50 <sup>gf</sup>

Valdeon Crust 8

Summer Black Truffle Butter 12 <sup>gf</sup>

## LAND

Briardale Ostrich 48

*Carolina Gold Porridge, Juniper Crumble*

*Braised Local Mustard, Pomegranate Lacquer*

Braised Short Rib 50

*Chili Fermented Carrots, Shitake Agrodolce*

*Shrimp Mousse, Black Sesame Shortbread*

*Matcha Sorbet*

Elysian Fields Lamb 59 <sup>gf</sup>

*Yuba, Fennel Duxelle, Confit Local Vegetables*

*Preserved Ramps, Wiggle Bourbon*

## SEA

🔥 Stuffed Whole Hogfish 65 <sup>gf</sup>

*King Crab, Bruiled Young Onion, Braised Swiss Chard*

*Morel, Apricot Fumet*

🔥 Seared Diver Scallops 48 <sup>gf</sup>

*Fresh Corn Polenta, Sorrel Silk, Charred Cauliflower*

*Puffed Sorghum*

## SIDES

🔥 Foraged Mushrooms 18 <sup>v\*, gf</sup>

*Shallots, Garlic, Aged Balsamic, Herbs*

Peewee Potatoes 16 <sup>gf</sup>

*House-Made Bacon, Charred Scape*

*Smoked Tomato Confit*

Jumbo Asparagus\* 14 <sup>v, gf</sup>

*Béarnaise, Smoked Maldon*

Creamed Spinach 12 <sup>v</sup>

*Garlic Confit, Brioche, Béchamel*

Baked Mac & Cheese 24

*Short rib, Onion Jam, Whole Grain Mustard*

*Pretzel Crust*

Tempura Vegetables 16 <sup>v</sup>

*Black Garlic Aioli*

🔥 Roasted Brussel Sprouts 15 <sup>v, gf</sup>

*Charred Thumbelina, Pickled Mustard Seed*

*Sherry Vinaigrette*

Gournay Whipped Potatoes 14 <sup>v, gf</sup>

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