CABANA DINING ENHANCEMENTS

CAVIAR
Offered at start of diner. Served with traditional accompaniments: chives, capers, red onions, creme fraiche, egg yolk, egg white, toast points

Siberian Ostera Caviar + $MP
Imperial Ostera Caviar + $MP

SEAFOOD TOWER
Key West Shrimp, Oysters, Little Neck Clams, King Crab Lobster Tail, Cocktail Sauce, Mignonette, Mustard Aioli

Offered in substitution for 1st course + $180

OYSTERS HALF-SHELL (half dozen)
Added as an additional course + $27 or can replace the tagliatelle

TOMAHAWK FOR TWO
36oz Prime Creekstone Tomahawk, Gourmay Whipped Potato, Jumbo Asparagus, Bearnaise, EAU 1, Horseradish Cream

Offered in substitution for 4th course + $180

LOBSTER TAIL
A great addition to the filets, and make for a surf and turf + $45 per person

All menu items are seasonal and subject to change.

DINNER THEME OPTIONS

Coastal Package
Teal and beige setting with seashells, tealights and starfish centerpiece

Nautical Package
Navy Blue tablecloth and white napkins with white floral centerpiece and tealights

Romance Package
Black tablecloth and red napkins with red rose centerpiece and tealights

FLORAL ARRANGEMENTS
We always provide a centerpiece according to your theme preference, but you cannot go wrong with a fresh Palm Beach Arrangement! We offer these as a base but can always request specific arrangements.

Please note floral arrangements will still be charged in the event of a cancelation
LUXURY WINE CHOICES (BY THE BOTTLE)

BUDDBLEY
- G.H. Mumm Grand Cordon Brut Champagne
- Nicolas Feuillatte Brut Champagne
- Ruinart Brut Rosé Champagne
- Jcb N° 69 Brut Crémant De Bourgogne Rosé
- Nino Franco Brut Prosecco

WHITE
- Cakebread Cellars Napa Valley Chardonnay
- Plumpjack Napa Valley Chardonnay Reserve
- Domaine Chatelain Sancerre Selection Sauvignon Blanc
- Merry Edwards Winery Russian River Valley Sauvignon Blanc
- Santa Margherita Alto Adige Pinot Grigio
- Robert Mondavi Winery Napa Valley Fumé Blanc

RED
- Odette Estate Napa Valley Adaptation Cabernet Sauvignon
- J. Lohr Paso Robles Hilltop Cabernet Sauvignon
- Orin Swift California 8 Years In The Desert Zinfandel Blend California
- Brotte Châteauneuf-Du-Pape Domaine Barville Grenache Blend
- Orin Swift California Machete Red Blend
- Twomey By Silver Oak Napa Valley Merlot

ROSÉ
- Château D'esclans Côtes De Provence Rock Angel Rosé

SPECIALTY CAKES
Eau Palm Beach offers specialty cakes that can accommodate any party size - cake order form is required to be filled out 48 hours prior to start of event