



Several milestones and accomplishments in our lives are celebrated with dining out at our favorite, newest, or most popular restaurants. Feasting on delicious cuisine is a celebratory must but sometimes we yearn for something more, something special - a unique and exclusive experience.

We call it ***Eau Palm Beach Private Sunset Cabana Dinners!***

The Cabanas provide postcard-perfect panoramic views of the Atlantic Ocean. A perfect setting for perfect dining!

Dinner Includes:

Champagne Toast Upon Arrival

Personal Butler

Luxury Bottle of Wine

\$370++ per person

Cabana Dining Agreement Required

This supreme dining experience requires 48 hours advanced notice for reservations.



EAU PALM BEACH
Resort & Spa

AMUSE BOUCHE

Chef's Choice

1st

Choice of:

Lobster Bisque

Butter-Poached Tail, Micro Mirepoix
Kataifi, Brandy Crème

Holman's Harvest

Field Greens, Pickled Papaya, Macadamia Granola
Candied Ginger, Compressed Pineapple
Elderflower Vinaigrette

2nd

Choice of:

Creekstone Farms Filet Tartare

Quail Egg, Braised Mustard Seeds, Sweet Potato
Frites Roasted Shallot Vinaigrette, Harvest Lavash

Berkshire Pork Belly & Diver Scallop

Truffled Anson Mills Grits, Sous Vide Egg Yolk
Grilled Endive, Pickled Shallots, Porcini Vinaigrette

3rd

Ravioli

Baby Beets, House-Made Ricotta
Egg Yolk Pudding, Fennel
Pistachio Tuile

4th

Choice of:

Briardale Farm Chicken

Pan Roasted Half Chicken, Smoked Farro
Confit Tomato, Young Kale, Blackberry Jus

Sea Bass

Parsnips, Leeks, Beluga Lentils
Clam Brodo

6 oz. Filet Mignon

Whipped Potatoes, Asparagus, Béarnaise

5th

Choice of:

Molten Chocolate Cake

Mango Compote, Almond Tuile
Coconut Sorbet, Red Currant Foam

Chocolate Blackberry Sacher Torte

Peanut Croquantine, Peppery Plum Compote
Blackberry Coulis, Peanut Brittle



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