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.
**AMUSE BOUCHE**
Chef’s Choice

1st Choice of:
Lobster Bisque
Butter-Poached Tail, Micro Mirepoix
Kataifi, Brandy Crème
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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 Choice of:
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
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Sea Bass
Parsnips, Leeks, Beluga Lentils
Clam Brodo
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6 oz. Filet Mignon
Whipped Potatoes, Asparagus, Béarnaise

5th Choice of:
Molten Chocolate Cake
Mango Compote, Almond Tuile
Coconut Sorbet, Red Currant Foam
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Chocolate Blackberry Sacher Torte
Peanut Croquantine, Peppery Plum Compote
Blackberry Coulis, Peanut Brittle