



EAU PALM BEACH

Resort & Spa

PRIVATE DINING EXPERIENCE

AMUSE BOUCHE

Gougère

Aged Gruyère, Gianduja Fondue

FIRST

Celeriac Soup

Chestnut, 72% Dark Chocolate, Burnt Honeycomb

SECOND

Choice of

Apple "Galette"

Granny Smith Apple, Yuzu, Chèvre, White Chocolate, Frisée, Radicchio, Raspberry Gastrique

Baby Beets

Roasted Garlic, Pumpernickel, Caraway Caramel, Chocolate Vinaigrette

THIRD

Fettuccini

Chocolate Fettuccini, House Made Ricotta, 90-minute Egg, Basil

INTERMEZZO

Chocolate Mint Sorbet

Preserved Lemon

FOURTH

Scallop

Cocoa Dusted, Celeriac, Porcini, Pomegranate, Almond Brittle, Foie Gras

FIFTH

Choice of

Boar

Passila Spätzle, Broccoli Rabe, Chocolate Agrodolce

Beef Spinalus

Oceana Coffee, Bone Marrow Hash, Charred Broccolini, Milk Chocolate Steak Sauce

DECADENCE OF CHOCOLATE

Hazelnut Mousse Tartlet, Guanaja Coffee Flourless Chocolate Cake, Chocolate Streusel, Truffles
Chocolate Rose Essence

\$500 per couple ++