



EAU PALM BEACH
Resort & Spa

PRIVATE CABANA DINING EXPERIENCE

Caviar

Egg, Chive, Crème Fraîche, Red Onion, White Chocolate Powder, Brioche

AMUSE BOUCHE

Gougère

Aged Gruyère, Gianduja Fondue

FIRST

Celeriac Soup

Chestnut, 72% Dark Chocolate, Burnt Honeycomb

SECOND

Apple "Galette"

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

THIRD

Baby Beets

Roasted Garlic, Pumpernickel, Caraway Caramel, Chocolate Vinaigrette

FOURTH

Fettuccini

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

INTERMEZZO

Chocolate Mint Sorbet

Preserved Lemon

FIFTH

Scallop

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

SIXTH

Boar

Passila Spätzle, Broccoli Rabe, Chocolate Agrodolce

SEVENTH

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

\$900 per couple ++