

At

Eau Palm Beach Resort & Spa 100 South Ocean Boulevard Manalapan, FL 33462

Private Dining Reservations (561) 540-4924





Ist Course

Choice of:

Seasonal Soup

Holman's Harvest Baby Greens

Petite Greens, Cucumber, Heirloom Tomato Radish, Carrot, Peach Vinaigrette

2nd Course

Choice of:

Fort McCoy Ranch Filet Mignon

Whipped Potatoes, Asparagus, Béarnaise

Florida Grouper

Miso Glaze, Holman's Harvest Succotash, Mango Gazpacho

Lake Meadow Farm Duck Breast

English Peas, Radish, Wild Mushrooms, Black Garlic

3rd Course

Choice of:

Molten Chocolate Cake

Almond Tuile, Berry Compote, Godiva Pink Peppercorn Ice Cream

Spring Cobbler

Peaches, Apricots, Blueberries, Almond Streusel Strawberry Basil Ice Cream

\$95 per person

Menu is subject to change due to market availability & seasonality

Counts to be provided 72 hours in advance for parties of 20 or more. A 30% additional charge will

be incurred to accommodate choice on arrival.



<u>Ist Course</u> Seasonal Soup

2nd Course

Choice of:

Holman's Harvest Baby Greens

Petite Greens, Cucumber, Heirloom Tomato Radish, Carrot, Peach Vinaigrette

Radish "Caesar"

Textures of Radish, 90 Minute Egg Yolk, Sourdough Parmesan Espuma, Baby Green Romaine, Boquerones

3rd Course

Choice of:

Fort McCoy Ranch Filet Mignon

Whipped Potatoes, Asparagus, Béarnaise

Florida Grouper

Miso Glaze, Holman's Harvest Succotash, Mango Gazpacho

Lake Meadow Farm Duck Breast

English Peas, Radish, Wild Mushrooms, Black Garlic

4th Course

Choice of:

Molten Chocolate Cake

Almond Tuile, Berry Compote, Godiva Pink Peppercorn Ice Cream

Spring Cobbler

Peaches, Apricots, Blueberries, Almond Streusel Strawberry Basil Ice Cream

\$110 per person

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be incurred to accommodate choice on arrival.



Ist Course

Choice of:

Ahi Tuna Tartar

Avocado, Pineapple, Sweet Soy, Quail Egg Ponzu Mayo, Wonton

Burrata

House-Made Burrata, Florida Peaches, Watercress Marcona Almonds, Saffron

2nd Course

Seasonal Soup

3rd Course

Choice of:

Holman's Harvest Baby Greens

Petite Greens, Cucumber, Heirloom Tomato Radish, Carrot, Peach Vinaigrette

Radish "Caesar"

Textures of Radish, 90 Minute Egg Yolk, Sourdough Parmesan Espuma, Baby Green Romaine, Boquerones

4th Course

Choice of:

Fort McCoy Ranch Filet Mignon

Whipped Potatoes, Asparagus, Béarnaise

Florida Grouper

Miso Glaze, Holman's Harvest Succotash, Mango Gazpacho

Lake Meadow Farm Duck Breast

English Peas, Radish, Wild Mushrooms, Black Garlic

5th Course

Choice of:

Molten Chocolate Cake

Almond Tuile, Berry Compote, Godiva Pink Peppercorn Ice Cream

Spring Cobbler

Peaches, Apricots, Blueberries, Almond Streusel Strawberry Basil Ice Cream

\$135 per person

Menu is subject to change due to market availability & seasonality

Counts to be provided 72 hours in advance for parties of 20 or more. A 30% additional charge will

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Tuesday through Thursday \$500 Room Rental \$1,500 Food and Beverage Minimum

Friday and Saturday \$750 Room Rental \$2,000 Food and Beverage Minimum

Boardroom Style Set Up
One table can accommodate up to 14 guests. Guest count of 15 or more would be an additional \$500 furniture removal fee or the room would be set as is.