



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

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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

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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

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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



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