

# Beachfront Dinner Menu

## To Share

Tropical Fish Ceviche, Coconut Leche de Tigre, Canchas and Malanga Chips

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Caprese Burrata with Heirloom Tomato, Micro Basil, EVOO and  
Traditional 12 yr. Mature Balsamic of Modena

## Salads

### **Greek Salad**

Red Onions, Kalamata Olives, Tomatoes, Cucumbers, Red and Yellow Peppers,  
Feta Cheese, Mediterranean Vinaigrette

~ or ~

### **Caesar Wedge**

Romaine Hearts, Shaved Parmigiano-Reggiano, Garlic Croutons  
and Caesar Dressing

## Entrée

### **Tenderloin**

Center Cut Beef Tenderloin, Truffle Mashed Potatoes, Asparagus

~ or ~

### **Spiced Glazed Chicken Breast**

Caramelized Pearl Onions and Baby Carrots with Soft Mascarpone Polenta

~ or ~

### **Black Sea Bass**

Pistachio Crusted, Wilted Spinach and Asparagus Risotto

## Dessert

Chocolate Lava Cake with Vanilla Ice Cream

~ or ~

Madagascar Vanilla Panna Cotta with Fresh Raspberries

## Additions

(48-hours advance pre-order required)

|                                      |    |
|--------------------------------------|----|
| Foie Gras                            | 28 |
| 5-Grams Fresh Black Truffle Shavings | 25 |
| Fresh Oysters (minimum of 6)         | 3  |
| Lobster Tail                         | 65 |

\*Consumer Advisory – Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a foodborne illness. We recommend ordering your food well done. Order at your own risk.

\*Allergy Statement: Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, dairy or any other animal products.