



Savor the Avenue 2024

March 25th 2024

Costa

502 East Atlantic Ave. Delray Beach Florida 33483 561

561-501-6115

Featuring Costa's Farm to Fork Savor the Avenue Menu

Sustainability, Locally Sourced Ingredients, dishes made by passionate Chefs, Cultivating Culinary Kinship one dish at a time while supporting our local community. In which, we are delighted to share with you.

Bon Appetit,

Chef Coton Stine Guzman

Beginnings..... Sylt Bar Toast Bubbles & Berries

Course 1

Citrico Ceviche Featuring 3 native Florida citrus fruits with Captain Clays locally Caught Fresh Catch

Pairing

Chateau La Coste Provence, France White

*Fun Notes: Chateau La Coste is the Oldest Organic Vineyard in Provence

Course 2

Delice de Bourgogne King Trumpet Mushroom Ravioli, Featuring Gratitude Farms Locally Grown

Fungi

Pairing

Larry Hyde Carneros Napa Valley California, Chardonnay

Course 3

Bone in braised Wagyu Short Rib, Swank Farms Vegetable Confit, Amarone Au Poivre

*Fun Fact Costa's Beef is locally Sourced from High Pasture Farms, family owned Third Generation

Florida Cattle Farmers

Pairing

VS Murua 2019 Rioja Spain, Tempranillo

Course 4 Sweet Endings.....

Golden Cacao Mousse, Peruvian Cacao, Vanilla Bean Cream, Dark Chocolate Caviar Cube

Pairing To Sip Costa's Signature Espresso Martini

Pairing Menu Price \$250 ++