

LIONFISH

MODERN COASTAL CUISINE

SAVOR THE AVE

4 COURSE DINNER | \$175 PER PERSON

1st Course

WAGYU PRIME BEEF CARPACCIO

Shaved Manchego, Black Winter Truffle, Local Micros, Crispy Capers

SUGGESTED WINE PAIRING

SANCERRE, LES ALLIÉS, Loire Valley, France

2nd Course

LOBSTER RAVIOLO AL UOVO

Hen Egg, Brown Butter, Sage, Cured Egg Yolk

SUGGESTED WINE PAIRING

PINOT GRIGIO, TERLATO, Colli Orientali del Friuli, Italy

3rd Course

LAND & SEA

Shoaxing Pork Belly, Fermented Pepper Jam, Pickled Chiles. Seared Maine Scallops, Seafoam, Sesame Nori Dust, Charred Leek, Truffled Wasabi Espuma

SUGGESTED WINE PAIRING

RED BLEND, UNSHACKLED BY PRISONER WINE CO, Napa Valley, California

4th Course

FOUNTAIN OF YOUTH

Almond Crust, Dark Chocolate Truffle, Champagne Soaked Cake, Crispy Chocolate, Mango Mousse, White Ganache

SUGGESTED WINE PAIRING

PROSECCO EXTRA DRY, BOCELLI FAMILY WINES, Veneto, Italy

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.