



Delray Restaurant Week

August 1-7, 2018

PORTOBELLO MUSHROOM SOUP

hazelnut, goat cheese, grilled country bread

PERFECT EGG

enriched polenta, smoked bacon, gruyere mousse

BEEF CARPACCIO

tonnato sauce, cured yolk, pecorino, arugula

DOPPIO RAVIOLO

summer corn, black truffle camembert, guanciale

BRIOCHE CRUSTED CHICKEN

chorizo, braised collards, gruyere polenta

HEATH BREAD PUDDING

griddled, vanilla ice cream

CHOCOLATE-RASPBERRY TART

pedro ximenez sabayon

menu is 40 per person, exclusive of tax & gratuity