

# Delray Beach Restaurant Week!

## 50CEAN

3 course dinner

**TEMPURA CAULIFLOWER**  
housemade kimchee

**LOBSTER BISQUE**  
crostini, lobster chunks

**FLORIDA SHRIMP COCKTAIL**  
fire roasted cocktail sauce, meyer lemon granite

**50 CAESAR**  
sweet romaine, creamy egg dressing, parmesan bread nuggets, shaved grana padano, white anchovy

**BEETS & BURRATA**  
shaved endive, speck chips, candied hazelnut pesto

**BELL & EVANS CHICKEN**  
slow roasted, red chile mole, tiger eye beans, avenue corn

**TAGLIATELLE**  
asparagus, wild and tamed mushrooms, san marzano pomodoro  
local florida shrimp **OR** joyce farms grilled chicken breast  
**pan roasted lobster(+ \$19)**

**SWORDFISH**  
faro tabouli, romesco, preserved eggplant

**SALMON**  
butter poached, maple-jalapeno glazed, blue corn johnny cakes, vadouvan succotash

**GROUPEL (+ 8)**  
pan seared, blue crab crusted, herbed asparagus, blood orange butter sauce

**FILET MIGNON (+ \$15)**  
millionaire's potatoes, broccolini, grafton fondue, bone marrow bordelaise

**BEIGNETS**  
Blueberry compote, dulce de leche and chantilly cream

**TURTLE S'MORES**  
Dark chocolate tart, toasted marshmallow ice cream, candied walnuts, salted caramel

**DAILY GELATO/SORBET**

**\$39 per person ++**

We respectfully decline to make substitutions.

No Sharing Please.