

the SAVOR AVENUE

BRULÉ BISTRO/ROSE'S DAUGHTER

Chef Suzanne Perrotto/Chef de Cuisine Cory Willard/Pastry Chef
Megan Robson

Welcome Cocktail/Passed Hors d'oeuvres
Paired with wine by our Sommelier Liz Vazquez

1st Course

Bay Scallop & Compresses Pineapple
Ceviche

Kaffir Accented Coconut Milk, Black Rum infused Salmon Roe, Coconut
Chicharron

2nd Course

Labelle Farms Foie Gras

Pineapple Panna Cotta, Pineapple Carpaccio, Watercress Salad, Blood
Orange Vincotto

3rd Course

Polynesian Short Rib & Smoked Bone Marrow

Parsnip Ravioli, Pecorino, Pineapple Gastrique

4th Course

White Chocolate Pineapple Mousse

Brown Butter Crumble, Cherry Glace

Pineapple Pistachio Macaroons

PRICE: \$140 per person++

To make your reservation, please
call 561-271-9423

No Substitutions/Menu is Subject to Change