

# the SAVOR AVENUE

## LIONFISH DELRAY BEACH

MODERN COASTAL CUISINE

### 1st Course

#### House-made Foccacia

Heirloom Tomato, Poached Florida Pink Shrimp, Horseradish

### 2nd Course

#### Lionfish Ceviche

Cucumber, Coconut, Key Lime, Avocado, Mint Cilantro, Grilled Tortilla

### 3rd Course

#### Grilled Swordfish

Summer Squash, Marinated Cherry Tomato, Charred Pearl Onion, Yuzu Pineapple Glaze

### Dessert

#### Lemon Custard

Meringue, Lavender Curd, Earl Grey Cake

\*Wine Pairing with each course

PRICE: **\$150** per person

To make your reservation, please  
e-mail [Nick@lionfishdelray.com](mailto:Nick@lionfishdelray.com)