# LIONFISH

### DELRAY BEACH

MODERN COASTAL CUISINE

## RESTAURANT MONTH

\$75 PER PERSON

## 1 ST COURSE APPETIZER

#### SEAFOOD CUCUMBER SUNOMONO

Mixed Seafood, Dashi Pickled Onions, Cucumber, Amazu Ponzu, Furikake

or

#### GRILLED CORN ELOTE CAESAR

Summer Corn. Yuzu Caesar Dressing, Romaine Hearts, Garlic Breadcrumbs, Cotija Cheese

## 2ND COURSE ENTREE

#### PACIFICO STRIPED BASS

Pan Seared Baia Striped Bass, Spring Onion. Onion Shiitake Soubise, Grilled Raddichio

or

#### BRAISED WAGYU SHORT RIB

Braised Short Rib, Roasted Carrot, Carrot Polenta

## 3 RD COURSE DESSERT

#### CHURRO ICE CREAM SANDWICH

White Chocolate Crumble, Vanilla Bean Ice Cream, Caramel Sauce

or

## BANANA COCONUT CREAM PIE (VEGAN)

Caramelized Coconut & Banana. Coconut Whipped Cream, Vegan Caramel