



SAVOR THE AVE

\$150 PER PERSON

Plus Tax & Gratuity

EMAIL NICK@MENIN.COM FOR RESERVATIONS
(LIMITED SEATING)

JEJU DOMI

Marinated Masago, Red Shiso & Sorrel, Chojang

AB TUNA TATAKI

Mustard Su Miso, Pickled Wasabi

AB SNAPPER

Lemongrass Air, Lotus Chips, Basil Bok Choy

YUZU CITRUS

Sable Crumble, Strawberry Gelato

WINE PAIRING & CHAMPAGNE TOAST INCLUDED

Avalon Savor the Avenue

HAMACHI

blood orange, serrano peppers,
crispy ginger, black truffle honey, shiso

BILLECART-SALMON 1818 | CHAMPAGNE

blooming nose with harmonious notes of butter,
white flesh and dried fruits

ANGRY LOBSTER RAVIOLI

scallions, spring peas, sour dough pullman croutons

TRUCHARD | ROUSSANNE, CARNEROS, CA

intense nose of pineapple, honeysuckle,
and jasmine with highlights of brioche and vanilla

WAGYU PRIME RIB

crushed fingerling, heirloom carrots,
black garlic au jus

METTLER | LODI ESTATE, CABERNET SAUVIGNON, CA

opens with inviting aromas of dark cherry,
toast, cedar and nutmeg

STRAWBERRY CRÈME BRÛLÉE

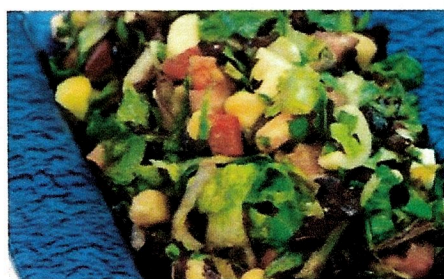
salted caramel sauce, vanilla ice cream

MOSCAT D'ASTI DOCG | MICHELE CHIARLO, ITALY

creamy, fragrant, with a pleasant fine bubble
and a finish which is particularly fresh

Reservations: 561-593-2500

150 pp plus tax



Zagat: "Delicious" Nuevo Latin food is the draw at this "colorful, vibrant" Delray Beach cantina well served by a "good" staff and festive drinks, including "authentic" mojitos and "thirst-quenching" sangria. "Set the scene for a fun evening" including "people-watching" from the sidewalk seats.

105 E. Atlantic Ave. | 561/274-9090 | Cabanaelrey.com

Welcome Drink: Coconut Pisco Sour

FIRST

Ceviche

Fresh shrimp, octopus, scallops and calamari marinated in aji amarillo, hot rocoto peppers, garlic, lime juice, cilantro, viandas and maiz tostado
Paired with 13 Celsius Sauvignon Blanc, New Zealand

SECOND

Ensalada Cabana

Field greens, hearts of palm, queso blanco, tomatoes, red onions, olives, black bean vinaigrette
Paired with J Lohr, Monterey, California

THIRD

Pernil

Latin American-style braised pork shank, rioja garlic demi-glace, maduros and arroz con gandules
Paired with Cabernet, Trivento Mendoza, Argentina

DESSERT

Flan Traditional Caramel Custard

Paired with "Cafe Cubano" con Licor 43

\$120 plus tax and gratuity



Savor the Avenue 2022

\$150 per person

Appetizer

Lobster & Shrimp "Cocktail"

Maine lobster meat, Gulf shrimp, Florida organic corn and fire roasted peppers, served chilled

GIRLAN CHARDONNAY

Salad

Insalata Tricolore

Radicchio, endive, Pontano Farms arugula & Parmigiano Reggiano with Meyer lemon vinaigrette

BLUE COTES de PROVENCE ROSE

Entrée

Forever Braised Shortrib

Au gratin potatoes, haricot vert & rich demi glaze

TERRE CAVE NEGROAMERO PRIMITIVO

Dessert

Tiramisu

Layered lady fingers with espresso, Italian liquors and imported Marscapone mousse

LIMONCELLO

For reservations call 561-271-5835

****price does not include tax and gratuity***

Reservations: 561-272-0220

City Oyster
& SUSHI BAR

SAVOR THE AVENUE

MONDAY, MARCH 28TH, 2022

GRAND TOAST
TATtinger Brut, Reims, NV

FIRST COURSE

WARM SEAFOOD SALAD

Calamari, Scallops, Shrimp & Octopus

PAIRED WITH

GIRARD SAUVIGNON BLANC, NAPA VALLEY

SECOND COURSE

MINI LOBSTER ROLL

PAIRED WITH

THE CALLING CHARDONNAY, DUTTON RANCH, RUSSIAN RIVER VALLEY

THIRD COURSE

ORA KING SALMON

Baby Corn, Chanterelle Mushrooms, Spring Vegetables

PAIRED WITH

THE CALLING PINOT NOIR, RUSSIAN RIVER VALLEY

DESSERT

70% COCOA CHOCOLATE FLOURLESS CAKE

Macerated Raspberries

PAIRED WITH

GIRARD PETITE SIRAH, NAPA VALLEY

PRICE \$150 PER PERSON PLUS TAX & GRATUITY

Death or Glory

A NIGHT IN EMERALD CITY

Atlantic Avenue, Delray Beach
Monday, March 28, 2022

FIRST COURSE

If I Only Had a Brain

Coconut seared tuna haystack with ponzu.

We're Not in Kansas Anymore

Woodford Rye, blood orange, lemon, orgeat, absinthe.

SECOND COURSE

Tin Man Heartbeet Borscht

Cold beet soup with hazelnuts and sour cream.

Ding Dong the Witch is Dead

Woodford Reserve, malbec, lemon, gomme syrup.

THIRD COURSE

Lion's Courage

Grilled beef tenderloin, foie gras truffle butter,
garlic + herb roasted potatoes, asparagus

King of the Forest

Woodford Wheat, apple-fennel simple syrup, fey anme forest bitters.

FORTH COURSE

Emerald City Cheesecake

Classic cheesecake, kiwi sauce, white chocolate, Glinda's glitter.

We're Off to See the Wizard!

Woodford Double Oaked, honey, ruby port, cold brew, chocolate bitters.

SAVOR
the **AVENUE**

ELISABETTA'S
RISTORANTE • BAR • PIZZERIA

SAVOR THE AVE

WINES BY
STEMMARI VINEYARDS, SICILY, ITALY
(CERTIFIED ORGANIC)



**PORCINI CAPPUCINO &
MOZZARELLA IN CAROZZA**

MILK FOAM, AMARETTI
PINOT GRIGIO

WOOD ROASTED ROMAINE

HOUSEMADE COPPA, GORGONZOLA DOLCE & KALE MOSTARDO

SWISS CHARD RAVIOLI

CARROT & COSI COME TOMATOES
CHARDONNAY

NY STRIP CACIO PEPE

LOCAL MUSHROOMS
PINOT NOIR

TORTA CIOCCOLATO E ARANCIONE

TICKETS

\$150++ PER PERSON | CALL 561.560.6699



Savor Menu

WELCOME DRINK: YAMA MAMA

SOTO SAKE, PINEAPPLE, BADIA SOUR ORANGE, HOT PEPPER, SHIO KOJI

GRAND TOAST: Moet Champaign

BOTTOMLESS: White and red wine pairing with the meals

FIRST COURSE

LOBSTER WONTON COCONUT SOUP

Handmade lobster shrimp wonton, lemongrass, galangal, Thai chili, chili oil, lime, Micro cilantro,
Enoki Mushroom

SECOND COURSE

PEKING DUCK PANCAKE

Roasted Peking duck, cucumbers, scallions, and hoisin sauce

MAIN COURSE

CHOICE OF

HONG KONG STYLE CHILEAN SEABASS

Steamed Chilean seabass, fresh ginger, butter garlic spinach, scallions, leaks, umami soy broth
and shiitake mushrooms (jasmine or brown rice)

JUMBO SEA SCALLOP DRUNKEN PASTA

Jumbo scallops, red onions, scallions, bell peppers, **bamboo** shoots, basil, garlic, and pasta
noodles

OMAKASE SUSHI

7 premium pieces of sea special nigiri (chef's choice)

DESSERT

Japanese Macha Tiramisu

\$150 per GUEST NOT INCLUDING TAXES AND 20 % GRATUITY

RESERVATIONS: 561-278-5050

LIONFISH

DELRAY BEACH

MODERN COASTAL CUISINE

SAVOR THE AVE

\$150 PER PERSON

RESERVATIONS: RSVP@LIONFISHDELRAY.COM

FIRST COURSE

ORA KING SALMON TARTARE

Cured Egg Yolk, Radish, Nori,
Cucumber, Sourdough

SECOND COURSE

BUTTER POACHED CRAB LEG

Caviar, Fennel, Risotto

ENTREE

GRILLED TILEFISH

Spring Peas, Gratitude Farms Mushroom,
Tomato, Saffron

DESSERT

STRAWBERRY CREPE CAKE

Brown Butter Crumble, Proper Ice Cream

INCLUDES WELCOME COCKTAIL
AND CHAMPAGNE TOAST



Savor 2022

Racks Fish House & Farmhouse Kitchen

Beet Tartare

Pistachio Goat Cheese, Spring Garlic Aioli, Toasted Brioche

Scallop in Shell

Jasmine Black Rice, candied Sweet Potato, Yuzu Rum Butter

Short Rib

Biscuit Dumplings, Green Tomato Chutney, Black Kale

Florida Snapper

Compressed Watermelon, Spring Vegetables, Orange - Basil Vinaigrette

Key Lime Blueberry Pie

\$150

rsvp

561.450.6718

RACKS
FISH HOUSE + OYSTER BAR
EMERY BEACH, FL

GARY RACK'S

FARMHOUSE
kitchen

For the Table

TRADITIONAL YUCATÁN ASSORTMENT

Guacamole, Pumpkin Seed Dip, Street Style Fruit & Veggies

x

JALISCO PUNCH

Blanco Tequila Infused with Pineapples, Jalapeños, Vanilla Beans,
Hibiscus Flowers, Orange Juice, Hibiscus Salt

First Course

TUNA CEVICHE

Smoked Serrano Peppers, Radish, Cucumber & Ruby Red Leche de Tigre

x

SMOKEY PALOMA

Blanco Tequila, Mezcal, Fresh Squeezed Lime Juice,
Ginger Beer, Dehydrated Lime

Second Course

ROASTED BEET SALAD

Sunflower Sprouts, Pickled Red Onions & Goat Cheese-Habanero Crema

x

ROSEBERRY

Mocktail

Classic Tonic, Fresh Blueberries, Rosemary, Agave, Club Soda

Third Course

LECHON ASADO

Whole Roasted Pig, Creamed Yuca, Sofrito Black Beans, Corn Tortillas
& Pickled Green Onions

x

COCO CABANA

1800 Coconut, Coconut Cream, Fresh Squeezed Lime Juice, Club Soda,
Mint Leaves, Shaved Coconut

Fourth Course

TOASTED COCONUT CAKE

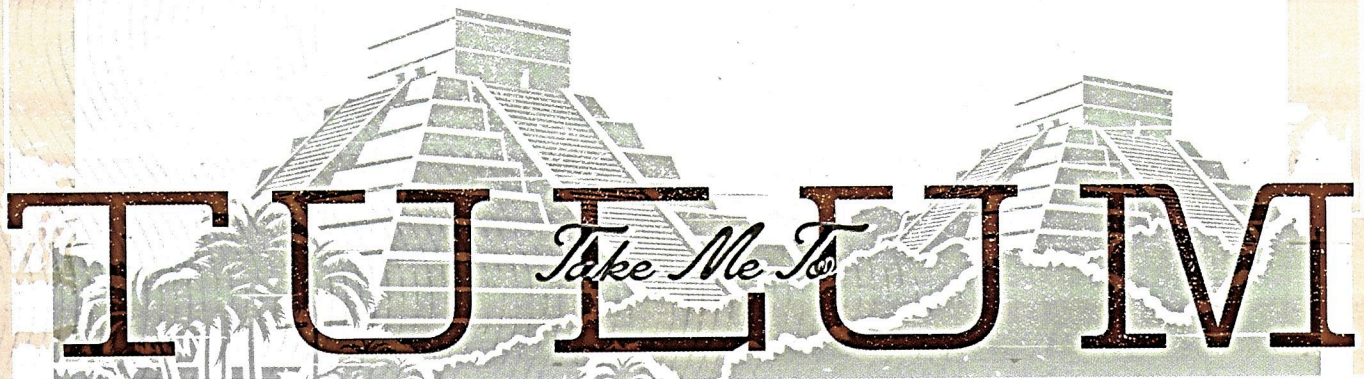
Housemade Family Recipe

EL GATO MALO

Tequila Coffee Liqueur, Cold Brew
Coffee, Agave, Topped With Coffee Beans
and Splash of Cream

\$125 ++ PER PERSON - CALL 561.808.1100 FOR RESERVATIONS

Rocco's Tacos





Savor the Ave 2022

\$150 per person ++ // Reservations: 561-271-9423

Hors d'oeuvres

House Smoked Salmon & Potato Gaufrette

Crab Salad Pâté Choux

Beef Tartare Crostini

Zucchini Fontina Fritter

Smoked Pineapple Old Fashion

1st Course

Seared Diver Scallop & Lobster Bouillabaisse Ravioli

Brandy Lobster Reduction, Asparagus Sabayon

Sommeliers Choice Sparkling Wine

2nd Course

Endive Salad

Avocado Mousse, Pancetta, Gorgonzola, Confit Tomato, Cured Egg Yolk

Sommeliers Choice White Wine

3rd Course

Tenderloin Rossini

Cipollini, Foie Gras, Porcini, Persillade Potato, Heirloom Carrots

Sommeliers Choice Red Wine

4th course

Almond Pavlova, Lemon Chantilly, Raspberry Vanilla Mascarpone Sorbetto

Rose's Daughter Limoncello



SALT
SALT SEVEN
[MODERN EATERY & SOCIAL LOUNGE]

\$150 PER PERSON / CALL 561.376.6147

Salt7 Crab Stack

JUMBO LUMP CRAB MEAT, AVOCADO, MANGO, BELL PEPPER, RED ONION

SERVED WITH SPICY MAYO, TARO CHIPS AND GRAPEFRUIT PEARLS

Shrimp Étouffée

SHRIMP STOCK, TOMATO, BELL PEPPER, ONION, CELERY, SLOW COOKED

SERVED OVER PARMESAN RISOTTO WITH GRILLED SHRIMP

Ducks on the Ave

PAN SEARED MAPLE LEAF FARM DUCK BREAST

SERVED OVER A ROASTED SWEET POTATO HASH WITH SHAVED BRUSSELS

FINISHED WITH A BLUEBERRY MAPLE BALSAMIC REDUCTION

Golden Finish

HOMEMADE MANGO CHEESECAKE, GRAHAM CRACKER CRUST

MANGO GLAZE AND CHANTILLY CREAM

Thank you for being a friend...

THE OFFICE



DOWNTOWN DELRAY BEACH

SAVOR THE AVENUE 2022



GRILLED OCTOPUS & SHRIMP BRUSCHETTA

ROASTED TOMATO, SMOKED BACON, CAPERS, FENNEL,
GARLIC, MANCHEGO HUMMUS, FOCACCIA ROUNDS

NAPA VALLEY SAUVIGNON BLANC

TARRAGON CHICKEN

FRENCHED AIRLINE CHICKEN BREAST PAN SEARED IN NATURAL
JUS, BOILED PEANUT SUCCOTASH TARRAGON CREAM

ST. FRANCIS MERLOT SONOMA

SEARED NANTUCKET SCALLOPS

SPRING TANGERINE SAUCE, BLACK RICE, SQUASH,
TOASTED PINE NUT CRUMBLE

CHALK HILL CHARDONNAY

TRUFFLE CRAB RAVIOLI

HOUSE-MADE, VIOLET ASPARAGUS TIPS, SWEET CORN CREAM

COTE DE PROVANCE ROSE

COOKIES IN A JAR

VARIETY OF HOUSE-MADE COOKIES, COFFEE GELATO,
MARSHMALLOW SAUCE, CHOCOLATE SAUCE

20 YEARS OLD PORT WINE

CLOCK IN CLOCK OUT W/ THE OFFICE

\$150 PER PERSON / RESERVATIONS:
(561) 278-3796 OR MARCELLO@THEOFFICEDELRAY.COM

Savor the Avenue

Welcome Cocktail by Absolute Elyx

Hors d'oeuvres

Beef "Wagyu" Carpaccio

Thin Sliced Wagyu Beef Filet, Arugula, Fennel, Lemon Dressing

Paired with Scalabrone, Antinori, Rose, Bolgheri, Italy

Antipasti

Seared Jumbo Scallops

Orange Citrus Sauce, Braised Lentils, Smoked Olive Oil

Paired with Guado al Tasso, Vermentino, Antinori, Bolgheri

Entrée

Duck & Porcini Ravioli

Brown Butter, Blue Cheese, Porcini Mushrooms

Paired with Villa Antinori, Tuscany, Italy

Or

Chilean Seabass

*Pan Seared Chilean Seabass, Mango Brandy Salsa, Jumbo Shrimp,
Truffle Mashed Potato*

Paired with Chalk Hill, Chardonnay, Russian River Valley

Dolce

House Made NY Cheesecake

Blueberry Sorbet, Mix Berry Compote

House Made Limoncello



561-278-9570

\$145 per guest plus tax and gratuity