

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