



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