



WINE & DINE
DOWN TOWN DELRAY BEACH RESTAURANT MONTH
Available after 5PM

65 per person*

Add Three Wine Pairings - \$20

Course I

CHEESE & CHARCUTERIE

artisan cheeses & meats curated by our Maitre Fromager, Max McCalman.

Course II
select one

CHICKEN SKILLET

slow roasted frenched drumsticks, chili bbq glaze, blue cheese fondue, pickled fresno

ANGRY SHRIMP

'nduja, chili-tomato, caramelized onions, roasted peppers, crostini

EDAMAME HUMMUS

white soy, chili sesame peanuts, petite crudité

Course III
select one

MANGALITSA DOUBLE CUT PORK CHOP

herb & garlic marinade, brussels sprout hash, warm bacon vinaigrette

MARKET FISH

coconut curry, jasmine rice

COQ AU VIN

whipped potato, bacon, roasted mushroom, caramelized onion, burgundy butter

8OZ GRASS-FED FILET

potato croquette, champagne shallot butter, steak sauce
supplement +12

Course IV
select one

BUTTER TOFFEE CAKE

vanilla ice cream, salted caramel, candied peanuts

CHOCOLATE COCONUT SNOWBALL

chocolate cake, coconut custard, 5150 icing

**plus tax and gratuity, no sharing or split plates, we kindly decline any substitutions*