



# SAVOR *the* AVENUE

*10<sup>th</sup> Anniversary*

## THE MENUS ARE IN!

Monday, March 26, 2018

Rain Date: March 27, 2018

Make your reservations for a memorable evening of dining under the stars—and down the double yellow line of famed Atlantic Avenue—at the food and wine event of the year. Join hundreds of guests—and 16 of Downtown Delray's finest restaurants—at Florida's longest dining table, one that runs more than five blocks. This is the event you don't want to miss.

*Reservations open Feb. 1, 2018 at all participating restaurants.*

PRESENTED BY **boca** magazine **delray** magazine **DDA** DOWNTOWN DEVELOPMENT AUTHORITY  
Downtown Delray Beach, Florida

To learn more about Savor the Avenue, visit [DowntownDelrayBeach.com/SavorTheAvenue](http://DowntownDelrayBeach.com/SavorTheAvenue) or [Bocamag.com/Savor-The-Avenue-2018](http://Bocamag.com/Savor-The-Avenue-2018)

# EVENT DETAILS

**WHAT:** This 10-year-old tradition of dining under the stars on East Atlantic Avenue is a four-course sit-down Downtown Delray Beach dining experience you won't want to miss. Each restaurant will be serving a specially designed four-course dinner with beverage pairings.

**WHERE:** Downtown Delray Beach on East Atlantic Avenue from Swinton Avenue to East Fifth Avenue (U.S. 1)

**WHEN:** Monday, March 26  
*Rain Date:* Tuesday, March 27  
*Time:* 5:30 p.m.–9 p.m.

**CHARITY:** We believe every Delray Beach student has a potential worth nourishing. Last May, 177 students in Delray Beach schools were homeless. Help us feed homeless children to boost grade-level reading and to empower the brightest futures. *Not One Hungry Homeless Student Delray Beach* is our campaign and battle cry. Together we can feed every homeless student in our city every weekend. We are Living Hungry, the Delray Beach Homeless Task Force and the Campaign for Grade Level Reading. Join us! Together we will declare "In Delray Beach, not one homeless student goes hungry."

**RESERVE YOUR SEAT:** (no ticket to be purchased—reservations only)

Reservations are to be made directly with the restaurant of your choice. Review the restaurant listings and menu offering within this section. Menus are only available online at [Bocamag.com/Savor-The-Avenue-2018](http://Bocamag.com/Savor-The-Avenue-2018) or [DowntownDelrayBeach.com/SavorTheAvenue](http://DowntownDelrayBeach.com/SavorTheAvenue) or at the restaurant.

Contact the restaurant of your choice to make a reservation. Seating is limited. Reservations reserved with a credit card depend on each restaurant's policy.

## HOW TO CHECK IN AT THE EVENT:

Arrive the evening of March 26 and make your way to the restaurant location on

East Atlantic Avenue. Each restaurant's tables will be near its physical location. Check in with the host/hostess to receive your Savor the Avenue bracelet. Show the bracelet to receive complimentary cocktails at beverage stations within the event. A Savor restaurant map will be listed on [DowntownDelrayBeach.com/SavorTheAvenue](http://DowntownDelrayBeach.com/SavorTheAvenue)

**TABLE DÉCOR CONTEST:** For the sixth year, Savor the Avenue restaurants will be competing for the "Best in Show" table. From elegant to eclectic, each restaurant stages a unique theme through its table settings to showcase its special style or cuisine. Arrive early and walk the Avenue to view the beautifully decorated tables. Don't forget to vote for the People's Choice Award by voting for your favorite Savor the Avenue tablescape by uploading a picture of it to Facebook or Instagram, using [#SavorPeoplesChoice](https://www.instagram.com/hashtag/SavorPeoplesChoice) and checking into or tagging the restaurant name. A judging panel will also be scoring the tables to award three top prizes to the restaurant with the best table décor.

**GREET, TOAST & DINE: 5:30 p.m.–6:15 p.m.:** After checking in, enjoy a complimentary drink during the welcome reception provided by each participating restaurant. Locate your seats at Florida's longest dining table, and prepare to enjoy a beautiful night.

**6:15 p.m.:** Seating begins. Welcome comments and grand toast will be provided by Steve Weagle, chief meteorologist, WPTV.

**6:30 p.m.–9 pm:** Four-course dinner served with custom adult beverage pairings.

**7:30 p.m.:** Table décor contest winner announced.

(East Atlantic Avenue is closed from Swinton to Federal Highway to vehicle traffic.)

**ATTIRE:** Downtown Delray Beach evening casual or themed depending on the restaurant decor.

**PARKING:** Public parking lots and garage parking are available, as well as some valet locations. Atlantic Avenue will be closed during the event. Side streets will remain open for vehicle access.

## Garages:

*Old School Square Parking Garage*  
Northeast First Street and Northeast First Avenue

*Robert Federspiel Garage*  
Southeast First Avenue and Southeast First Street

Visit [DowntownDelrayBeach.com/Parking](http://DowntownDelrayBeach.com/Parking) for more information.

## LET US KNOW HOW THE EVENT WAS!

After the event, take a moment to complete a quick survey about your experience and enter to win a dinner for two at your choice of any Downtown Delray Beach restaurant.

To take the short survey, visit [SavorAtlanticAve.com](http://SavorAtlanticAve.com).

Share your photos from the evening!  
[#BocaMag](https://www.instagram.com/hashtag/BocaMag)  
[#SavorTheAvenue](https://www.instagram.com/hashtag/SavorTheAvenue)

*We ask that you please Savor responsibly.*  
*Produced by Downtown Development Authority of Delray Beach, FL.*

## SPONSORED BY



## BENEFITING

NOT ONE HUNGRY HOMELESS STUDENT  
**DELRAY BEACH**  
A Delray Beach Homeless Taskforce Initiative





Hello Friends,

It has been our pleasure to serve you for more than 20 years. Although our time with you is quickly coming to a close, you will find our doors open to your patronage until Mother's Day 2018. Our last Savor the Avenue is sure to be a "don't-miss" experience. We have partnered with Stags' Leap Winery of Napa Valley to bring you a wine dinner on the Ave. We would love to spend our last Savor with you, and continue to enjoy your friendship over our last six months here at 32 East.

Drink well,

John Bates

32 E. Atlantic Ave. | 561/276-7868 | 32east.com

### **HORS D'OEUVRES**

Hudson Valley Foie Gras Torchon

apricot mostarda, marcona almonds, local frisee, charred pearl onions

*Paired with Viognier, Napa Valley 2016*

### **FIRST**

Razor Clams Ceviche

burnt pineapple, hoja santa, aji amarillo,  
lime, sunflower seeds

*Paired with Chardonnay, Napa Valley 2015*

### **SECOND**

Long Island Smoked Duck Leg

blackberry bbq, stone mill grits, mustard greens

*Paired with Investor, Red Blend, Napa Valley 2014*

### **THIRD**

Braised Wagyu Beef Cheek

plum conserva, charred romanesco

*Paired with The Leap, Cabernet Sauvignon, Stags' Leap District,  
Napa Valley 2013*

### **DESSERT**

Dark Chocolate Panna Cotta

rhubarb-strawberry compote, almond brittle

*Paired with Petite Sirah, Napa Valley 2013*

**\$160 per guest plus tax and gratuity**

*All wines from Stags' Leap Winery*



*50 Ocean presents: "What happens in Delray..."*

Above the iconic sports bar, Boston's on the Beach, 50 Ocean features a sophisticated Old Florida atmosphere, panoramic ocean views and exquisite cuisine with exciting local influences presented by a knowledgeable and seasoned staff. 50 Ocean's award-winning chef, Thomas Opt Holt, is a master talent at creating unique dishes, offsetting different textures and custom sauces in his signature seafood and meat dishes.

50 S. Ocean Blvd. | 561/278-3364 | 50ocean.com

### **HORS D'OEUVRES**

Frozen Black Truffle Parmesan Popcorn

*Paired with Champagne Cocktail*

### **FIRST**

Stone Crab Bisque

*Paired with Conundrum White Proprietary Blend*

### **SECOND**

Colossal Sea Scallop

butter-braised, potato foam, caviar

*Paired with Whispering Angel, Cotes de Provence Rose*

### **THIRD**

Bone-in Prime Rib

million layer potatoes, Swank vegetables

*Paired with Stags' Leap "Artemis" Cabernet Sauvignon 2015*

or

Stuffed Yellowtail Snapper

Gulf shrimp stuffed whole fish, spicy papaya slaw,  
Swank vegetables

*Paired with Cakebread Cellars Chardonnay 2015*

### **DESSERT**

Baked Alaska

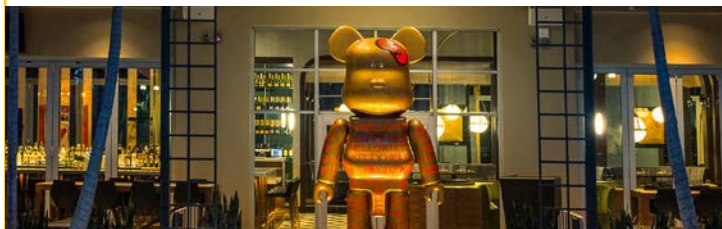
**\$149 per guest plus tax and gratuity**

**10<sup>th</sup> Anniversary**



# Avant

FOOD | DRINK | CULTURE



Food. Drink. Culture. Downtown Delray's newest restaurant, Avant takes its inspiration from the guerrilla art movement of the early 1980s in New York City when a group of artists took it upon themselves to adorn public areas of lower Manhattan with their artwork. Avant showcases original, one-of-a-kind art by South Florida artists and is the only restaurant on the Delray Art Walk. Avant features a moderately priced, globally inspired menu consisting of small plates, large plates, shared plates and house-made deserts, along with the usual—and some unusual—creative culinary cocktails, craft beers and an appealing wine list. Find us on Facebook at [facebook.com/avantdelray](https://facebook.com/avantdelray), and on Instagram @avantdelray.

25 N.E. Second Ave. | 561/921-8687 | [society8.com](https://society8.com)

## FIRST

### Kale Salad

savoy cabbage, manchego, radish, tomato, red pepper, spicy peanut dressing

*Paired with J Vineyards Pinot Gris, California 2016*

## SECOND

### Charred Octopus

cauliflower puree, shallot fennel, tomato pancetta, gigandes beans, escarole

*Paired with Ferrari Carano, Fume Blanc, Sonoma County 2016*

## THIRD

### Korean BBQ Short Rib

dashi risotto, shiitake mushrooms, peas

*Paired with Etude, Pinot Noir, Carneros*

## DESSERT

### Warm Nutella Bread Pudding

*Paired with Bartenura, Moscato, Italy*

**\$125 per guest plus tax and gratuity**



*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 | [cabanarestaurant.com](https://cabanarestaurant.com)

*Grand Toast: Spanish Cava*

*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 Chateau La Negly "Les Terrasses de la Negly" 2015*

## SECOND

### Ensalada Cabana

field greens, hearts of palm, queso blanco, tomatoes, red onions, olives, black bean vinaigrette

*Paired with Martinsancho Verdejo 2015*

## THIRD

### Pernil

Latin American-style braised pork shank, rioja garlic demi-glace, maduros and arroz con gandules

*Paired with Lopez de la Heredia "Vina Cubillo Crianza" 2008*

## DESSERT

### Tres Leches with Guava

*Paired with Winzere Keller Andau*

*Fahrenheit 19 Grüner Veltliner Ice Wine*

**\$99 per guest plus tax and gratuity**

# 10<sup>th</sup> Anniversary



Caffé Luna Rosa is the Italian restaurant on the beach and the oldest Italian restaurant in Delray Beach. Awarded the Delray Beach Restaurant of the Year in 2014 and 2015, Caffé Luna Rosa offers an oceanview dining experience where great food and a great environment come together.

34 S. Ocean Blvd. | 561/274-8898 ext. 1 | [caffelunarosa.com](http://caffelunarosa.com)

### FIRST

#### Ahi Tuna Tartare

sushi grade tuna diced and tossed with sesame dressing, toasted Marcona almonds and crispy wonton chips

*Paired with Chalk Hill Sauvignon Blanc*

### SECOND

#### Radiatore all' Amatriciana

imported pancetta sautéed with sweet onions and stewed with white wine and San Marzano tomatoes with fresh pasta

*Paired with Four Graces Pinot Noir*

### THIRD

#### Maine Lobster Risotto & Filet

all-natural slow-roasted beef filet sliced and served with Maine lobster and asparagus risotto with barolo wine reduction

*Paired with Roth Cabernet Sauvignon*

### DESSERT

#### Brownie Zabaglione

warm chocolate brownie with fresh berry sauce and marsala custard cream

*Paired with Limoncello*

**\$130 per guest plus tax and gratuity**



## RESTAURANT



Che!!! is a new concept that brings authentic Argentinian specialties to Delray Beach. This family company has more than 30 years' experience originating in Argentina and then in Spain. At Che!!! guests can enjoy the best Intracoastal views in Delray while having a cocktail in its patio bar and finishing with its delicious steaks. Everything is served in an inviting and friendly atmosphere. See you soon!

900 E. Atlantic Ave. | 561/562-5200 | [cherestaurant.com](http://cherestaurant.com)

*Welcome Signature Cocktail: "Amor"*

*Champagne Served for Toast*

### AT THE BAR

**White Wine:** Trapiche Chardonnay, Trapiche Pinot Grigio

**Red Wine:** Trapiche Malbec, Trapiche Cabernet Sauvignon

**Spirits:** Vodka, Rum, Whiskey, Bourbon, Tequila, Gin

**Mixers:** Tonic, Coke, Diet Coke, Sprite, Lemonade, Cranberry Juice, Orange Juice

**Aqua Panna & Pellegrino**

### FIRST

Mini Empanadas, Mini Sausages, Mini Blood Sausages

### SECOND

#### Che!!! Salad

baby spinach, cherry tomatoes, mixed nuts, goat cheese, apples, dried cranberries, shrimp poached in garlic-infused olive oil

### THIRD

#### Filet Mignon Medium

in port sauce served with potato gratin and veggies

### DESSERT

#### Apple Crumble

with vanilla ice cream and fruit of the forest coulis

**\$115 per guest plus tax and gratuity**

# 10<sup>th</sup> Anniversary

## City Oyster & SUSHI BAR



Featuring fresh seafood delivered and prepared daily, City Oyster has a full sushi bar and a rotating selection of fresh oysters from both coasts. House-made desserts, pies, bread, crackers and pasta are fresh from our bakery above the restaurant. Our large selection of wines is recognized by *Wine Spectator* as one of the premier wine selections in the country.

213 E. Atlantic Ave. | 561/272-0220 | cityoysterdelray.com

*Grand Toast: Tattinger Champagne Brut Reserve*

### FIRST

Selected Signature Rolls from Our Sushi Bar

*Paired with Cuvaision Estate Sauvignon Blanc*

### SECOND

Classic Lobster Bisque

*Paired with Cuvaision Estate Chardonnay*

### THIRD

Pan-seared Chilean Sea Bass  
over pineapple kimchee fried rice with teriyaki sauce  
*Paired with Cuvaision Spire Single Vineyard Pinot Noir*

### DESSERT

Japanese-style Cheesecake  
spiced chai whipped cream, strawberry glaze  
*Paired with Brandlin Estate Cabernet Sauvignon*

**\$150 per guest plus tax and gratuity**

## CUT 432 A MODERN STEAKHOUSE



Cut 432 continues to please. It's been more than 10 years since Cut 432 opened its glass doors and began to challenge the idea of what a steakhouse could and should be. It offers succulent cuts of beef, inventive dishes and a great wine list.

432 E. Atlantic Ave. | 561/272-9898 | cut432.com

*Welcome Drink: Livio Sassetti, Prosecco*

### AMUSE-BOUCHE

Baked Robiola En Croute

maple spiced pecans, tart cherry jam

*Paired with Pax, "Buddha's Dharma," Chenin Blanc,  
Mendocino, 2015*

### FIRST

Butter Poached and Smoked Maine Lobster  
kale salsa verde, honey-butter parsnip emulsion,  
micro purple radish sprouts

*Paired with Ramey, Chardonnay, Russian River Valley, 2014*

### SECOND

Muscovy Duck and Foie Gras Terrine  
Swank farm rainbow beets, house-made brioche toast  
*Paired with Château Thivin, Gamay, Côte de Brouilly, 2016*

### THIRD

28-day Dry-aged New York Strip Steak  
baby heirloom carrots, dijon custard and sauce bordelaise  
*Paired with Band of Vintners, "Consortium,"  
Cabernet Sauvignon, Napa Valley, 2015*

### DESSERT

Warm Chocolate Pudding Cake  
with salted almond ice cream and bourbon hot fudge  
*Paired with Lustau, "East India," Solera Reserva Sherry NV*

**\$150 per guest plus tax and 20 percent gratuity**

# 10<sup>th</sup> Anniversary





This year for Savor the Avenue, Gary Rack combined his two Delray Beach locations to offer a one-of-a-kind duo menu to experience both concepts.

Gary Rack's Farmhouse Kitchen is the second location to its flagship store in Boca Raton. This restaurant model is crafted on a philosophy in which the management team takes pride: respecting the guests, honoring the environment and supporting local purveyors. Farmhouse Kitchen serves "just-good-food." Situated on the Avenue, Farmhouse Kitchen is known for its popular Saturday and Sunday Brunch (9 a.m. to 3 p.m.) and happy hour every day at 3 p.m.

204 E. Atlantic Ave. | 561/266-3642 | [farmhousekitchendelray.com](http://farmhousekitchendelray.com)

RACKS Fish House + Oyster Bar is a New England seafood house featuring fresh, high-quality seafood paired with Prohibition-style cocktails. It features a unique, nouveau-nautical décor to match the responsibly sourced ocean-to-table menu. Racks Fish House is known for its buzz-worthy daily happy hour from 4 p.m. to 7 p.m., which includes 50-percent off select drinks.

5 S.E. Second Ave. | 561/450-6718 | [racksdelray.com](http://racksdelray.com)

*Welcome Drink: Stubborn Mule*

*Grand Tasting: Lunetta Sparkling*

### **HORS D'OEUVRES**

Sweet Potato and Curry Soup

rock shrimp, chorizo, apple

*Paired with La Cala Vermentino*

### **FIRST**

Foraged Mushroom Fricassee

mascarpone polenta, crispy Brussel leaves

*Paired with Louis Latour, Bourgogne, Pinot Noir*

### **SECOND**

Tempura Zucchini Taco

tomato jam, goat cheese, lemon basil yogurt

*Paired with Ferrari Carano Cabernet Sauvignon*

### **THIRD**

Seared Scallop

butternut squash caponata

*Paired with Landmark Chardonnay*

Roasted Flat Iron Steak

stuffed tater tots, creamed spinach,

pickled onion marmalade

*Paired with Justin Cabernet Sauvignon*

### **DESSERT**

Banana Cream Pie

torched meringue, peanut butter, white chocolate

*Paired with Saracco Moscato D'asti*

*\$115 per guest plus tax and gratuity*

# *10<sup>th</sup> Anniversary*



Lemongrass Delray Beach has been the place to go for Thai, Japanese, sushi and Vietnamese since opening. With all rolls and dishes made to order, the chefs can create just about anything to your liking. The notable wine and sake list provides the perfect pairing to any entrée. *Zagat* 2004–2008: “Excellent”; *Sun-Sentinel*: Top 10 Asian Restaurants in Florida; *Florida Trend*: Best New 20 Restaurants in South Florida.

420 E. Atlantic Ave. | 561/278-5050 |  
lemongrassasianbistro.com

### FIRST

Morikami Kale Salad  
kale, baby romaine, tomatoes, sliced almond,  
micro green, Japanese sesame dressing

### SECOND

Macha Soba Noodle  
homemade green tea soba noodle, bonito broth,  
green onion, seared sea scallop

### THIRD

Braised Korean Short Ribs  
with turmeric jasmine rice, fried shallots, wok-char bok  
choy, Thai coconut green curry

or

Saiyako Miso Seabass  
marinated miso Chilean seabass, Japanese  
cauliflower rice, sesame, micro shiso green

### DESSERT

Thai Young Coconut Panna Cotta  
with pineapple caramel

*\$95 per guest plus tax and gratuity*



Since its debut in 2011, Max's Harvest has been a favorite destination for dinner and weekend brunch in Pineapple Grove. Its heritage of fresh, local, natural ingredients and simple preparations has earned Max's Harvest distinction among its guests and peers as a premier farm-to-table restaurant. Food tastes naturally delicious when grown with care, harvested at precisely the right moment and delivered to its kitchen directly from the source. Fresh ingredients are a delight to the senses and the essence of great cooking. We hope you enjoy the sheer pleasure of seasonal, locally grown ingredients and the simple, sophisticated flavors that result when you let the land speak for itself.

169 N.E. Second Ave. | 561/381-9970 | maxsharvest.com

### AMUSE-BOUCHE

King Crab Wonton, Lemongrass Ponzu

### FIRST

Scallop and Tuna Crudo  
passion fruit aguachile, turmeric-ginger hot sauce

### SECOND

Charred Octopus  
crispy potato, pickled peppers, castelvetrano olive,  
n'duja fra diavolo

### THIRD

Lobster Tail Raviolo  
black truffle ricotta, sweet corn reduction,  
crispy pork belly gremolata

### DESSERT

Dark Chocolate Bombe, Milk Chocolate Panna Cotta,  
Hazelnut Marshmallow, Salted Caramel Fudge

*\$140 per guest plus tax and gratuity*

# 10<sup>th</sup> Anniversary



# Rocco's Tacos

AND TEQUILA BAR



Rocco's Tacos & Tequila Bar offers an authentic taste of Mexico in a fun, casual environment where guests can sample more than 400 varieties of tequila and enjoy guacamole made tableside.

110 E. Atlantic Ave. | 561/808-1100 | roccostacos.com

## FIRST

### Ceviche

local red snapper in leche de tigres marinade, jicama and cilantro topped with Bull's Blood and serrano chilies

*Paired with White Sangria*

## SECOND

### Whole Smoked Pig Tacos

on house-made ancho chili corn tortillas with salsa brava

*Paired with Casamigos Silver Sangrita*

## THIRD

### Negra Modelo Braised Beef Short Ribs

served with parsnip puree and charred dandelion greens

*Paired with Watermelon Margarita*

## DESSERT

### Muerte de Chocolate

dark chocolate cake with Patrón XO-infused chocolate mousse topped with dark and white chocolate glaze

*Paired with Riazul Anejo*

**\$90 per guest plus tax and gratuity**

# SALT

DELRAY BEACH, FL



Indulge your palate with modern American shareable plates, gourmet entrees and premium cocktails in a trendy, upscale atmosphere. Our unique name is derived from a blend of seven exotic sea salts used to season our prime steaks and enticing dishes, making them truly unforgettable. We pay attention to every detail, ensuring your dining experience is remarkable from the moment you step into Salt7 on Atlantic Avenue in beautiful Delray Beach.

32 S.E. Second Ave. | 561/274-7258 | salt7.com

## FIRST

### Royal Miyagi Oysters

limoncello granita, micro opal basil

## SECOND

### Coconut Cashew Rock Shrimp

sambal, lime, Vietnamese vegetable, cilantro

## THIRD

### Filet Rossini

foie gras, yukon pommes puree, Roman broccoli, black truffles, brioche

*Paired with Cabernet Sauvignon*

## DESSERT

### S'more Galore

smoked chocolate fudge, graham cracker, house-made marshmallow, milk chocolate

**\$150 per guest plus tax and gratuity**

# 10<sup>th</sup> Anniversary

# the OFFICE

Prime Burgers, Craft Beer



Feast on delicious, gourmet comfort food at this outstanding American gastropub, where the food is as important as the creative cocktails, the selection of craft beer and the noteworthy wine list. This wonderful, four-course meal will showcase gifted executive sous chef Brian Cantrell's innovative cuisine, including refreshing salads; sublime small plates; award-winning burgers; enticing chicken, steak and fish dishes; and delectable desserts.

201 E. Atlantic Ave. | 561/276-3600 | theofficedelray.com

## FIRST

### Citrus Brined Scallops

charcoal-grilled pear, young endive, hazelnuts, burnt honey vinaigrette

*Paired with Moscato*

## SECOND

### Duck Bacon Crostini

house-cured and smoked duck breast, sourdough crostini, blueberry thyme preserve, gruyere, pea greens, radish

*Paired with Meiomi Pinot Noir*

*\*Intermezzo of house picklings\**

## THIRD

### Dry-aged Strip Loin and Wood-grilled Prawn

charred celery root puree, whipped manchego polenta, blistered asparagus, marrow butter

or

### Barbecued Cornish Hen

pork belly braised greens, cellwood corn porridge, thyme mustard jus

*Paired with your choice of Chardonnay or Cabernet*

## DESSERT

### Banana Cream Pie Semifreddo

pie dough round, brown butter bruleed bananas, frozen vanilla custard, crushed meringue

*Paired with more wine*

**\$120 per guest plus tax and gratuity**

# ITALIAN DINING Vic & Angelos ENOTECA COAL OVEN



Dine on mouthwatering, rustic Italian cuisine created by talented executive chef Kelley Randall. The expansive menu truly pays homage to the fine culinary traditions of Italy. This enticing four-course meal will showcase the restaurant's superb salads, house-made pasta, fresh seafood, scrumptious veal and chicken entrées, and decadent desserts. The full bar features inventive cocktails as well as an impressive selection of wine and beer.

290 E. Atlantic Ave. | 561/278-9570 | vicandangelos.com

*Welcome Cocktail by Oak & Cane American Craft Rum*

## FIRST

### Prosciutto Wrapped Medjool Dates

gorgonzola dolce, Calabrian chili, Banyuls vinegar

*Paired with a Bellini (Prosecco sparkling wine and peach nectar)*

## SECOND

### Terrina de Pulpo

octopus terrine, chorizo, agrodolce paprika, insalata de patate, little gem lettuce, fresh dill and lemon

*Paired with Pinot Noir, Meiomi, California*

## THIRD

### Braciolo

braised skirt steak stuffed with spicy coppa, provolone, mollica and parmigiano reggiano, served over mascarpone enriched polenta and porcini mushroom ragout

*Paired with Super Tuscan Tenute Piccini, Toscana Poggio Alto*

or

### Coal Oven-roasted Whole Sea Bream

baked in sea salt, lemon and fine herbs, served with rapini and braised beans

*Paired with Sauvignon Blanc, Kim Crawford 2015, New Zealand*

## DESSERT

### Ricotta Cheesecake

raspberry coulis, white chocolate, shavings, whipped cream

*Paired with Moscato Villa Jolanda, Piedmont Italy*

**\$130 per guest plus tax and gratuity**

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