

Dine By the Gulf

SATURDAY, JANUARY 15, 2022

SEATINGS BETWEEN 5:00PM & 6:15PM | SUNSET 5:57PM

PARTIES OF 8 OR LESS | \$120++ PER PERSON

ENJOY A SPECTACULAR 4-COURSE DINNER BY THE
CULINARY TEAM ON OUR EXCLUSIVE BEACH

First Course

GRILLED LITTLE GEM LETTUCE

CHARRED HEIRLOOM TOMATO | PICKLED SHALLOTS | RICOTTA SALATA | ANCHOVY GREEN GODDESS DRESSING

Second Course

SEASIDE CRABCAKE

BUTTERNUT SQUASH, CORN & POBLANO SUCCOTASH | PIQUILLO REMOULADE | PEA SHOOTS

OR

AHI TUNA CRUDO

TROPICAL FRUIT SALPICONE | PEPPER STRINGS | CITRUS JAPANESE DRESSING

Third Course

DIVER SCALLOPS

POTATO MOUSSELINE | CHEF'S VEGETABLES | LOBSTER TRUFFLE AMERICAINE SAUCE

OR

GRILLED PACIFIC HALIBUT

LEMON PARMESAN RISOTTO | BRUSSEL SPROUTS | PINEAPPLE SALSA | POMEGRANATE BEURRE BLANC

OR

6 OZ. PETITE FILET

POTATO DAUPHINOISE | CREAM OF SPINACH | ROASTED CARROTS | FOIE GRAS DEMI GLACE

Dessert Course

CLASSIC NEW YORK CHEESECAKE

SALTED CARAMEL | HAND PICKED BERRIES