

angle

at

Eau Palm Beach Resort & Spa

100 South Ocean Boulevard
Manalapan, FL 33462

Private Dining
Reservations
(561) 540-4924



angle

1st Course

Choice of:

Seasonal Soup

Local Baby Greens

*Heirloom Cherry Tomatoes, Watermelon Radish
Cucumber, Moscatel Vinaigrette*

2nd Course

Choice of:

Florida Red Snapper

*Rice Coconut Porridge, Yellow Squash
Bedner's Sunflowers, Quinoa, Lemon Ginger*

Creekstone Farm Braised Short Rib

*Anson Mills White Grits, Swiss Chard, Turnips
Herb Salsa Verde*

Lake Meadow Farm Chicken Roulade

*Swank Farm Roasted Sweet Pepper Sauce, Mushrooms
House-Made Bucatini Pasta, Chicken Jus*

3rd Course

Choice of:

Indulgent Chocolate Cake

*Dark Chocolate Torte, Bittersweet Chocolate Mousse
Passion Fruit, Caramel Sauce*

“Apple Pie”

*Caramelized Apples, Brown Sugar Crisp
Candied Pecan Ice Cream*

\$90 per person

Menu is subject to change due to market availability & seasonality

angle

1st Course

Choice of:

Seasonal Soup

Kai-Kai Farm Kale Caesar

*Poached Egg, Parmigiano-Reggiano, Lavender Crouton
Grilled Anchovy, Herb Dressing*

2nd Course

Choice of:

Seafood “Cioppino”

*Shrimp, Local Fish, Mussel, Octopus, Scallop, Yuca
Braised Fennel, Tomato-Lemongrass Broth*

Creekstone Farm Braised Short Rib

*Anson Mills White Grits, Swiss Chard, Turnips
Herb Salsa Verde*

Berkshire Pork Chop

*Braised Collard Greens, Confit Potato, Pork Belly
Pomegranate Bacon Relish, Pork Mustard Jus*

3rd Course

Choice of:

Key Lime Panna Cotta

Tropical Sorbet, Coconut Streusel, Pistachio Biscotti

Indulgent Chocolate Cake

*Dark Chocolate Torte, Bittersweet Chocolate Mousse
Passion Fruit, Caramel Sauce*

\$100 per person

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1st Course

Choice of:

Seasonal Soup

Butter Poached Lobster

Lake Meadow Farm Soft Poach Egg, Angle "Caviar"

2nd Course

Local Baby Greens

*Heirloom Cherry Tomatoes, Watermelon Radish
Cucumber, Moscatel Vinaigrette*

3rd Course

Choice of:

Dayboat Sea Scallops

*Hearts of Palm, Bedner's Farm Corn, Green Beans
Yuzu Kosho Milk*

Creek Stone Farm Prime Filet Mignon

*Seared Hudson Valley Foie Gras, Russet Potato
"Cake" Baby Spinach, Red Wine Sauce*

Berkshire Pork Chop

*Braised Collard Greens, Confit Potato, Pork Belly
Pomegranate Bacon Relish, Pork Mustard Jus*

Lake Meadow Farm Chicken Roulade

*Swank Farm Roasted Sweet Pepper Sauce, Mushrooms
House-Made Bucatini Pasta, Chicken Jus*

4th Course

Choice of:

Key Lime Panna Cotta

Tropical Sorbet, Coconut Streusel, Pistachio Biscotti

Indulgent Chocolate Cake

*Dark Chocolate Torte, Bittersweet Chocolate Mousse
Passion Fruit, Caramel Sauce*

"Apple Pie"

*Caramelized Apples, Brown Sugar Crisp
Candied Pecan Ice Cream*

\$120 per person

Menu is subject to change due to market availability & seasonality