



EAU PALM BEACH  
*Resort & Spa*

## CHOCOLATE PAIRING EXPERIENCE

### AMUSE BOUCHE

#### Gougère

Aged Gruyère, Gianduja Fondue

### FIRST

#### Celeriac Soup

Chestnut, 72% Dark Chocolate, Burnt Honeycomb

### SECOND

#### Apple "Galette"

Granny Smith Apple, Yuzu, Chèvre, White Chocolate, Frisée, Radicchio, Raspberry Gastrique

#### Baby Beets

Roasted Garlic, Pumpernickel, Caraway Caramel, Chocolate Vinaigrette

### THIRD

#### Fettuccini

Chocolate Fettuccini, House Made Ricotta, 90-minute Egg, Basil

### INTERMEZZO

#### Chocolate Mint Sorbet

Preserved Lemon

### FOURTH

#### Scallop

Cocoa Dusted, Celeriac, Porcini, Pomegranate, Almond Brittle, Foie Gras

#### Boar

Passila Spätzle, Broccoli Rabe, Chocolate Agrodolce

#### Beef Spinalus

Oceana Coffee, Bone Marrow Hash, Charred Brocolini, Milk Chocolate Steak Sauce

#### Decadence of Chocolate

Hazelnut Mousse Tartlet, Guanaja Coffee Flourless Chocolate Cake, Chocolate Streusel, Truffles,  
Chocolate Rose Essence