

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

*Holman Farm's Radish, Cherry Tomatoes, Cucumber
Preserved Lime, Minus & Vinaigrette*

Holman Farm's Radish "Caesar"

*Textures of Radish, Brioche, Parmesan
Petite Lettuces, Anchovy*

2nd Course

Choice of:

Florida Snapper

*Mofongo, Baby Zucchini, Sunburst
Pomelo, Tangerine, Green Curry*

Venison

Butternut Squash, Root Vegetable, Apple, Mole

Lake Meadow Farm Chicken Breast

Fingerling Potato, Harvest Vegetables, Chicken Jus

3rd Course

Choice of:

Key Lime

*Key Lime Gelée, Streusel
Orange Sorbet, Meringue Kisses*

Angle "Candy Bar"

Chocolate Filbert Brownie, Mocha Mousse

\$95 per person

*Menu is subject to change due to market availability & seasonality
Counts to be provided 72 hours in advance for parties of 20 or more. A 30% additional charge will
be incurred to accommodate choice on arrival.*

angle

1st Course

Choice of:
Seasonal Soup

2nd Course

Local Baby Greens
*Holman Farm's Radish, Cherry Tomatoes, Cucumber
Preserved Lime, Minus & Vinaigrette*

Holman Farm's Radish "Caesar"
*Textures of Radish, Brioche, Parmesan
Petite Lettuces, Anchovy*

3rd Course

Choice of:

Dayboat Sea Scallops
*Roasted Cauliflower, Oyster Mushroom, Almonds
Golden Raisin-Caper Relish*

McCoy Ranch Filet
Blue Cheese & Peruvian Potato Gratin, Roasted Broccoli, Bourbon Bacon Jus

Lake Meadow Farm Chicken Breast
Fingerling Potato, Harvest Vegetables, Chicken Jus

4th Course

Choice of:

Golden Beet Root Cake
*Godiva Pink Peppercorn Ice Cream
White Chocolate Macadamia Crumble
Aged Balsamic*

Angle "Candy Bar"
Chocolate Filbert Brownie, Mocha Mousse

\$110 per person

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1st Course

Seasonal Soup

2nd Course

Local Baby Greens

*Holman Farm's Radish, Cherry Tomatoes, Cucumber
Preserved Lime, Minus & Vinaigrette*

3rd Course

Dayboat Sea Scallops

*Roasted Cauliflower, Oyster Mushroom, Almonds
Golden Raisin-Caper Relish*

4th Course

Choice of:

McCoy Ranch Filet

Blue Cheese & Peruvian Potato Gratin, Roasted Broccoli, Bourbon Bacon Jus

Berkshire Orange Brined Pork Chop

*Lime Chili Brussels Sprouts, Sweet Potato
Toasted Chestnut, Bacon Pomegranate Relish*

Lake Meadow Farm Chicken Breast

Fingerling Potato, Harvest Vegetables, Chicken Jus

Florida Wahoo

*Mofongo, Baby Zucchini, Sunburst
Pomelo, Tangerine, Green Curry*

5th Course

Choice of:

Key Lime

*Key Lime Gelée, Streusel
Orange Sorbet, Meringue Kisses*

Angle "Candy Bar"

Chocolate Filbert Brownie, Mocha Mousse

Golden Beet Root Cake

*Godiva Pink Peppercorn Ice Cream
White Chocolate Macadamia Crumble
Aged Balsamic*

\$135 per person

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