



## BREWMASTER'S DINNER

Featuring Barrel of Monks Brewery

Bangers & Mash

*Caramelized Onion Gravy*

Voul-au-Vent

*Fort McCoy Ranch Tartar, Shallot, Porcini Vinaigrette, Cured Egg Yolk*

### FIRST COURSE

Citrus

*Grapefruit, Orange, Fennel, Watercress, Basil Coral, House Cured Duck Prosciutto, Blood Orange Consommé*

Blood Orange Bliss

### SECOND COURSE

Pork Belly

*Black Beans, Guava, Gochujang, Sticky Rice, Plantain Escabeche*

Single in Havana

### THIRD COURSE

Salmon

*Cedar, Brussels Sprouts, Smoked Potato Butter, Charred Pearl Onions, Bacon Vinaigrette*

Incredible Wizard

### INTERMEZZO

Lemon Wit Granite

*Candied Lemon Zest, Mint Powder*

Lemon Wit



**EAU PALM BEACH**  
*Resort & Spa*

**FOURTH COURSE**

Quail

*Apple, Cornbread, Chantarelles, Molasses Dubbel Jus*

Dubbel

**FIFTH COURSE**

Baked Alaska

*Deviled Chocolate Cake, Coffee Peppercorn Ice Cream, Malted Cherry Soubise*

Be Mine