

Supper Room

First Courses

Seared Diver Scallop
Butternut Bisque, Caviar

Pan Seared Hudson Valley Foie Gras
Caramelized Pear, Pain Perdu
\$10 supplement

Frisée Salad
Fried Egg, Smoked Lardons, Balsamic Vinaigrette

Cappellacci di Zucca
Butternut Squash, Crispy Sage, Pancetta, Brown Butter

Lobster Bolognese
Saffron Pappardelle, Swiss Chard

Main Courses

Roast Labelle Farm Duck
Brussel Sprouts, Matsutake Mushrooms, Celery Root Puree

Boneless Rack of Lamb
Cranberry Bean Stew, Panko and Espelette Chili

Roasted Pork Chop with Braised Pork Belly
Frascatelli, Kabacha Squash, Apple Cider Reduction

Olive Oil Poached Halibut
Yukon Gold Potatoes, Oyster Mushrooms, Leeks, Romesco

7 oz. Pan Roasted Filet Mignon
Labelle Farm Foie Gras, Black Truffle Sauce
Marble Potatoes, Sautéed Spinach
\$10 supplement

Dessert

Mrs. Astor's Ice Cream Sundae
Warm Chocolate Bread Pudding
7 Layer Valrhona Chocolate Cake
Dan's Lemon Meringue Cake
Mr. Flagler's Coconut Cake
Seasonal Crisp
Trio of Sorbets

Prix Fixe
65



RELAIS & CHATEAUX.

Artisanal Cheeses with Accompaniments

Desserts

Mrs. Astor's Ice Cream Sundae

Vanilla Ice Cream, Belgian Hot Fudge, Fresh Hand Whipped Cream
Indulge Alone or Share with a Friend!

Warm Chocolate Bread Pudding with Mint Ice Cream

7 Layer Valrhona Chocolate Cake

Dan's Lemon Meringue Cake

Layered with Lemon Chiffon, Limoncello, Meringue

Mr. Flagler's Coconut Cake

Layers of Coconut Cream, Toasted Coconut Cream Cheese Icing
A Palm Beach Tradition

Seasonal Crisp

Housemade Ice Cream

Trio of Sorbets