

# Delray Beach Restaurant Week

## 50 OCEAN

3 course dinner

### BELL & EVANS CHICKEN

Moroccan spices, preserved meyer lemons, picholine olives, cracked bulgar, pan jus

### TAGLIATELLE

asparagus, wild and tamed mushrooms, san marzano pomodoro  
local florida shrimp OR bell and evans grilled chicken breast  
pan roasted lobster(+ \$19)

### SWORDFISH

Fire grilled, faro tabbouleh, romesco, preserved eggplant

### FRESH CATCH OF THE EVENING

#### GROUPER (+ 8)

pan seared, blue crab crusted, herbed asparagus, blood orange butter sauce

#### FILET MIGNON (+ \$12)

Broccolini, sauce choron, whipped russets

### CEVICHE

Daily inspiration from the sea

### LOBSTER BISQUE

crostini, lobster chunks

### FLORIDA SHRIMP COCKTAIL

fire roasted cocktail sauce, meyer lemon granita

### SALAD OF THE MOMENT

Chef's offering of special farm fresh ingredients

### CHEFS WHIMSY

Changes every evening

### BEIGNETS

Blueberry compote, dulce de leche and chantilly cream

### KEY LIME TART

Custard filled shortbread tartlette, singed merangue

### DAILY GELATO/SORBET

**\$39 per person ++**

We respectfully decline to make substitutions.

No Sharing Please.