

Savor The Avenue - Delray Beach Monday, March 27, 2023

The newest culinary addition to hit the Avenue.
Costa showcases flavor abundant, whimsical dishes of locally sourced ingredients
curated by Proprietor Executive Chef Coton Stine.

Welcome Signature Cocktail - Costa Empress

Empress 1908 Gin, Rose Water, Lemon, Splash Sparkling Water, Cardamom Pods, Rose Petals,
Cardamom Raw Organic Sugar Rimmed.

Commencement Toast - Siltbar Prosecco, Italy "Your Happy Healthy Daily Juice"
Crisp, Clear, Refreshing And Luxurious. Bright, Unfolds Lush Flavors Of Pear, Apple And Peach.

Costa's Menu

For The Table - Composed Cheese

Heavenly Whipped Triple Cream Brie en Feuillète With Tellicherry Pepper, Port Reduction And Bio-farms Honeycomb

Course 1

Chilled Butter Poached Maine Lobster, Swank Farms Castelfranco Radicchio, Asian Pear, Asparagus Ribbons And Fennel
Fronds With Passion Fruit Curd

Wine: Hyde Vineyard Estates Chardonnay 2017 Carneros, Napa-sonoma Valley, California. Lemon Cream & Toasted Oak
Aromas, Luscious Pear And Rich Marzipan Flavors. Great Acidity With A Long, Beautiful Finish.

Course 2

Carnaroli White Truffle Risotto, Gratitude Farms Pink Oyster Mushroom Confit With Parmesan Crisp

Wine: Cantina Valpantena Torre del Falasco Amarone Della Valpolicella 2017, Italy.
Radiant Ruby Red, Plums And Fresh Cherries, Light Blood Orange And Rosehip With Herby Undertones.
Compact Tannins, Excellent Tension And Succulence On The Palate.

Course 3

Braised Burgundy Boneless Beef Short Rib, Tomato Confit Over Browned Buttered Sunchoke Puree
with Pomegranate Veal Demi And Crispy Shallots.

Wine: Reserve De La Comtesse Pauillac 2015, France.
Complex, Deep Garnet Colored, Fruity Nose Of Blackberry And Citron Notes, Structured and Dense
With Spicy & Tobacco Aromas. Ripe, Sexy, Opulent Second Vin.

Course 4

Dessert

Mille Feuille, Layered Crispy Pastry With Vanilla Bean Custard, Organic Sweet Berries And Raspberry Coulis.
Dessert Martini: Angels Envy Heirloom Cacao Martini

*Inquire Plant Based Option Available

\$225 per person, plus taxes and gratuity | Reservations: 561-501-6115