

D I P L O M A T
prime

First Seating 6pm – 8:30pm
\$175 person

Second Seating 9pm – 10:30pm
\$220 person (includes champagne toast)

AMUSE BOUCHE

OYSTERS & CAVIAR

champagne poached oyster, ossetra cream, horseradish-green apple granita

FIRST COURSE (choice)

FLORIDA BLUE CRAB FONDUE

sea urchin, sunchoke purée, tomato, croutons

HEIRLOOM LOCAL TOMATOES

house farm cheese, pine nut romesco, anchovy, lemon balm

SECOND COURSE (choice)

FOIE GRAS SOUP

duck confit dumplings, brandied cherries, chestnut, black trumpets

PISTACHIO AGNOLOTTI

local rabbit stew, shaved white truffle, smoked pecorino

MAIN COURSE (choice)

AMERICAN WAGYU FILET MIGNON

black truffle crust, creamed spinach, bordelaise

SURF & TURF

braised ibérico pork cheeks, maine scallops, artichokes, parmesan

BLACK BASS

crushed fingerling potato, black olive, tomato confit

HERITAGE CHICKEN

braised escarole, heirloom baby potatoes, black truffle jus

DESSERT (choice)

CHOCOLATE MARQUISE

bittersweet chocolate, roasted pistachio ice cream

WARM APPLE GALETTE

caramelized pearl apples, salted caramel, cognac custard gelato