

150 CENTRAL PARK

ROYAL PAIRING

FLORIDA LOBSTER AND LYCHEE SALAD

Bollinger, Special Cuvée
Champagne, France

RED PEPPER SOUP

Michel Redde, Sauvignon Blanc, Les Tuilières
Sancerre, Loire Valley, France

HOMEMADE CAVATELLI PASTA

Bonci, Verdicchio, Carpaneto Vineyard
Castelli di Jesi, Marche, Italy

PAN ROASTED POMPANO

La Nerthe, Roussanne Blend
Châteauneuf-du-Pape Blanc
Rhône Valley, France

MIXED GRILL

Fontanafredda, Nebbiolo
Barolo, Piedmont, Italy

LYCHEE CUATRO LECHES

Fitz-Ritter, Gewürztraminer
Pfalz, Germany

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FLORIDA LOBSTER AND LYCHEE SALAD

butter lettuce, avocado, pickled onion
macadamia nuts, jade dressing

RED PEPPER SOUP

goat cheese crostini

HOMEMADE CAVATELLI PASTA

pesto, oven dried tomato, parmigiano

PAN ROASTED POMPANO

salad of shaved fennel, orange, fregola and
arugula, green olive tapenade

MIXED GRILL

venison loin with braised fennel and fennel pollen
Florida's Palmetto Creek farm sausage
with soft polenta and roasted tomato

LYCHEE CUATRO LECHES

pickled mango, local lychee, key lime salsa

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