



COCKTAIL DINNER

JUNE 2023

1ST COURSE

Yellow Fin Tuna Carpaccio
Smoked Watermelon | Citrus Granita
- WATERMELON GINGER FIZZ -

2ND COURSE

Beef Tartar
Smoked Bone Marrow Custard | Grill Bread
| Paddle Fish Caviar
- HOTEL PALOMITA -

3RD COURSE

BBQ Grouper Cheeks
Corn Fritters | Pair A Dice Acre Heirloom
Tomato Sauce Vierge
- EQUIPOSE -

4TH COURSE

Lemon Posset
Raspberry | Short Bread Cookie
- SUMMER SOLSTICE -