

SALUTE RISTORANTE - PALM BEACH



\$65 PRICE | OCTOBER 1-31



FIRST COURSE

SPINACINI

Baby Spinach, Shaved Pear, Salted Ricotta, Toasted Pistachio di Bronte, Balsamic Essence

CARCIOFINI

Finely Shaved Baby Artichokes, Avocado, Shaved 24-month-Aged Parmigiano, Valerian Greens, Lemon

SECOND COURSE

POLPETTINE

Veal Meatballs, White Wine and Oregano Jus, Potato Fondant

FIORI DI ZUCCHINELLE

Crisp Fried Zucchini Flowers, Stracciatella and White Anchovy Filling, Tomato Ragù, Basil Oil

CAPELANTE

Seared Sea Scallop, Potato Fondue, Potato Millefeuille, Fresh Seasonal Truffle Petals

FLAN DI ZUCCHINELLE

Zucchini Flan, Castelmagno Fonduta, Seasonal Black Truffles

THIRD COURSE

RAVIOLI

Filled With Snow Crab, Potato and Sheep's milk ricotta, Crustacean Jus, Herbs

TONNARELLI

Squared-cut Pasta, Red Grape Tomato Sauce, Fresh Basil

RISOTTO ACQUARELLO

Risotto with Saffron, Baby Vegetables, Castelmagno Spuma, Gold Leaf

FOURTH COURSE

GALLETTO AL MATTONE

Pan Roasted Spring Chicken, Selected Mushrooms, Potato fondant, Pinot Noir-Infused Jus

FILETTO DI MANZO

Senku Wagyu Filet, Sautéed Baby Spinach, Grilled Oyster Mushroom, Béarnaise Sauce

BRANZINO

Pan Roasted Bass, Parsley-Root Purée, Artichoke Chips, White Wine Sauce, Marinated Cherry Tomatoes

SALMONE

Ora King Salmon, Melted Fennel, Blood Orange, Champagne Sauce

FIFTH COURSE

SALUTE STYLE TIRAMISU

Vanilla Tuile, served with Mascarpone, Candied Orange and Orange Sorbet

PANNA COTTA AI LAMPONI

Raspberry Crisp, fresh Raspberry Compote, Raspberry Sorbet

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