



September 1, 2019- September 30, 2019

Experience Various Restaurants Throughout The Palm Beaches

Flavor Palm Beach is ready to excite, tantalize and satisfy your every craving. For an entire month, restaurants and bistros offer prix fixe menus for lunch and dinner to tempt you to taste the local cuisine from Jupiter to Boca Raton. It's a great way to check out Palm Beach County's finest restaurants

Go Ahead...Be a Cheap Date

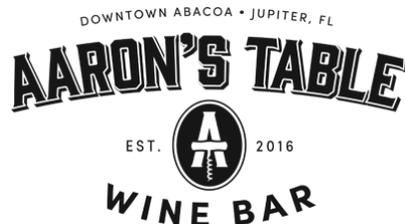
Experience menus defining the art of dining in. The Palm Beaches. Choose from our best restaurants and enjoy a three-course lunch from \$20 or dinner from \$35 per person. Here's your opportunity to try restaurants you've heard so much about – without breaking the bank.

Palate Pleasers and Tantalizing Tastes

With more than 50 restaurants, September is your month to discover the many flavors of The Palm Beaches. If you're looking for waterfront ambiance or a great date night, *Flavor Palm Beach* has restaurants from Jupiter to Boca Raton.

Whatever your appetite, entice your every craving with creative and inventive dishes found nowhere else. This year try restaurants like 1000 North, Meat Market Palm Beach, Pavilion Grille, PB Catch Seafood & Raw Bar, Pistache French Bistro, Raindancer Steak House, Ruth's Chris Steak House, and The Regional Kitchen and Public House.

Here's just a *sample* of what you can experience with *Flavor Palm Beach*. Since there are 50 participating restaurants, you can experience the flavors of the Palm Beaches all month long!



1153 Town Center Drive, Jupiter, FL

\$39 pp

- Appetizer:** Aaron's Caesar with Parmesan Crisps, Cherry Tomatoes, Egg, Bacon
or
Watermelon Mason, Feta, Cucumber, Mint, Lemon Vinaigrette
- Entrée:** Pan Seared King Salmon, Coconut Rice, Vegetables, Lemon Butter
or
Bucatini Bolognese
or
Chicken Pot Pie, Toasted Bread Bowl, Mixed Vegetables, Sherry Cream
- Dessert:** Salted Caramel Cake or Red Velvet Cake

Cafe L'Europe

331 south County Rd., Palm Beach

Grato

1901 S Dixie Hwy, WPB

FLAVOR PALM BEACH MENU 2019

APPETIZER

Hot Soup du Jour

Trio of Chilled Soups

Baby Hydroponic Arugula Salad

*DANISH BLEU, RED RADISH, GOLDEN FIG,
WALNUT, RED ONION, BALSAMIC VINAIGRETTE*

Crispy Beef Empanadas

SWEET CHILI SAUCE

ENTRÉE

Pan Seared Halibut

*RAINBOW CHARD, SAUTÉED SHIITAKE,
BEET SHOOTS, BLACK TRUFFLE RISOTTO,
GREEN PEA NAGE, HERB OIL*

Veal Chasseur

*(LA VIANDE DE VEAU CHASSEUR)
ROAST TOMATO, MUSHROOM & TARRAGON SAUCE
OVER SAUTÉED VEAL CUTLET,
POMMES PURÉE, GREEN ASPARAGUS*

Chargrilled Local-Caught Swordfish

*LEMON SCENTED CHICKPEA PURÉE, WILTED
SPINACH, BLISTERED GRAPE TOMATOES,
BASIL OIL, BALSAMIC REDUCTION*

Red Wine Braised

Domestic Lamb Shanks

*ROOT VEGETABLE MÉLANGE, BLACK TRUFFLE
RISOTTO, CRISPY SHALLOTS*

DESSERT

Lemon Blueberry Pavlova

Passionfruit Panna Cotta

Cherry Clafoutis

September 1st – September 30th

3 Course Menu: \$45.00

**Excludes Beverage, Tax and Gratuity*

**Menu items subject to change*



FLAVOR SEPT 1-30
The Palm Beaches Restaurant Month

PLEASE SELECT ONE FROM EACH COURSE
\$35 PER PERSON

course one

MEATBALLS

parmesan polenta, broccoli rabe pesto

FRIED CALAMARI

cherry pepper, vinegar

ITALIAN SALAD

"giardino di ulivi," parmesan

course two

BUCATINI CARBONARA

bacon, ham, english pea, egg

CHICKEN PARM

pasta red, arugula salad

CHOICE OF PIZZA

course three

GELATO FLIGHT

SORBET FLIGHT

EVOO LEMON CAKE

FRITTELLE

Taste why the Palm Beaches have mastered the culinary scene. For more information on purchasing and listing the finest homes in the Palm Beaches, contact a Tauber Real Estate Services specialist today at 561-626-4633.