

THE REGIONAL

KITCHEN & PUBLIC HOUSE

FLAVOR PALM BEACH

FIRST COURSE

FL SHRIMP GUMBO

sorghum, okra, house sausage

SUMMER WATERMELON & PEACH SALAD

crisp cucumbers, heirloom tomatoes,
shaved radish, ceringola olives, feta vinaigrette

FRIED CHICKEN THIGHS

sweet tea brined, b&b pickles, coleslaw

MAIN COURSE

GRILLED CREEKSTONE FARMS SKIRT STEAK

KaiKai Farms black-eyed pea jambalaya, heirloom tomato salad

CRISPY RAINBOW TROUT

green tomato slaw, grilled escarole, soy & lime dressing

BONELESS HALF CHICKEN

lemon orzo risotto, brussels leaves, feta & pepperoncini

GARGANELLI PASTA

oyster mushrooms, roasted tomatoes, wilting greens, fresh herbs

SWEET

ORANGE CREAM PUFFS

pate a choux, orange pastry cream, chocolate ganache

CHOCOLATE LAYER CAKE

chocolate soil, whipped chantilly, cherries

\$45 per person*

*7% Tax and 20% gratuity will be added to your bill.

Menu can not be combined with any other offer, promo, or coupon.

