

THE REGIONAL

*The Palm Beaches Restaurant Month
August 2022*

FIRST COURSE

WATERMELON GREEK SALAD

watermelon, cucumber, charred chickpeas,
heirloom tomatoes, feta, cerignola olives

FL CORN CHOWDER

petite potato, sweet corn, crispy bacon

CLASSIC CAESAR SALAD

hearts of romaine, brioche croutons,
shaved parmesan, white anchovies

MAIN COURSE

PORK LOIN MILANESE

shaved summer peaches, tender kale,
fennel, local honey dijonaise

BONELESS HALF CHICKEN

lemony orzo risotto, wilting greens, feta & pepperoncini

BUCATINI AMERICANA

country ham, san marzano tomato sauce,
crushed chiles, american grana padana

CRISPY TROUT

green tomato slaw, soy & lime aioli, hot sauce

DESSERT

DARK CHOCOLATE BUDINO

summer berries, dark chocolate & sea salt sables

PEACHES N' CREAM

lemon pound cake, summer peaches,
buttermilk peach ice cream



\$48 per person. 20% gratuity & 7% tax will be added.
Menu cannot be shared, or combined with any other offer or
promotion (Including Summer BOGO & Happy Hour).