FLAVOR SOUTH FLORIDA 2026

THE RESTAURANT @ THE NORTON

$35 | SEPTEMBER 1-30 LUNCH

FIRST COURSE

BURRATA

oven dried tomatoes | basil pesto | toasted pine nuts

COCONUT, CARROT & GINGER SOUP

blue crab ceviche

SECOND COURSE

HOUSEMADE CAVATELLI POMODORO

san marzano tomato | stractiatella | parmesan & basil

SEARED AHI TUNA SANDWICH

pickled ginger slaw | wasabi aioli | grilled red onion

MOULES FRITES

smoked chorizo | white wine | fries | garlic aioli

THIRD COURSE

BLACK FOREST CAKE

dark chocolate | amarena cherries | whipped cream

VANILLA BEAN PANNA COTTA

key lime curd | macerated berries

ALTIMA OpenTable podplus studios FLAVOR SOUTH FLORIDA SEPTEMBER 1-30 THE PALM BEACHES FLORIDA EL INDIO TEQUILA MARTIN COUNTY Florida

FLAVOR SOUTH FLORIDA 2026

THE RESTAURANT @ THE NORTON

$45 | SEPTEMBER 1-30 DINNER

FIRST COURSE

BURRATA

oven dried tomatoes | basil pesto | toasted pine nuts

COCONUT, CARROT & GINGER SOUP

blue crab ceviche

SECOND COURSE

HOUSEMADE CAVATELLI

spicy lobster | english peas | herb breadcrumbs

PAN SEARED BRANZINO

summer squash fregola | saffron aioli

GRILLED LAMB CHOPS

harvest ratatouille | chick peas | mint pistachio pesto

THIRD COURSE

BLACK FOREST CAKE

dark chocolate | amarena cherries | whipped cream

VANILLA BEAN PANNA COTTA

key lime curd | macerated berries

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