



FLAVOR SOUTH FLORIDA 2025

THE RESTAURANT | THE NORTON MUSEUM OF ART

\$35 PER PERSON | SEPTEMBER 1-30

FIRST COURSE

BURRATA & FOCACCIA TOAST

sundried cherry compote, pistachio pesto, EV00

CARROT GINGER & CRAB BISQUE

chive crème fraîche

SECOND COURSE

BLACKENED AHI TUNA SALAD

chili lime aioli, summer vegetable slaw

ROMANO CRUSTED CHICKEN SANDWICH

rosemary focaccia, melted mozzarella, basil

STROZZAPRETI

roasted plum tomato, garlic confit, basil oil

THIRD COURSE

HAZELNUT CHOCOLATE MOUSSE

sea salt hazelnut toffee, whipped cream

PAVLOVA

lemon curd, blackberries, blueberries

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FLAVOR SOUTH FLORIDA 2025

THE RESTAURANT | THE NORTON MUSEUM OF ART

\$65 PER PERSON | SEPTEMBER 1-30

FIRST COURSE

BURRATA & FOCACCIA TOAST

sundried cherry compote, pistachio pesto, EV00

CARROT GINGER & CRAB BISQUE

chive crème fraîche

SECOND COURSE

HERB CRUSTED BRANZINO

late summer vegetable ratatouille, green goddess sauce

GRILLED LAMB CHOPS

balsamic red onion, Yukon gold potatoes, rosemary mustard butter

STROZZAPRETI

roasted plum tomato, garlic confit, basil oil

THIRD COURSE

HAZELNUT CHOCOLATE MOUSSE

sea salt hazelnut toffee, whipped cream

PAVLOVA

lemon curd, blackberries, blueberries

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