

the restaurant

AT THE NORTON

Private Dining Menu • Option 1 • \$35 Per Person • All Items Served Family Style

appetizers

Please Select Two

Chop Salad

fennel & florida citrus, frozen avocado slate, hearts of palm, burnt orange vinaigrette, pepitas, radish, shaved parmesan

Crudité & Tahini Hummus

raw vegetables, crostini

Baby Gem Caesar

ricotta salata, crispy black olives, oven roasted tomatoes, fried capers, creamy caesar

Brie & Exotic Mushroom Toast

french brie, roasted exotic mushrooms, frisée salad, warm truffle honey, grilled sourdough

Please Select One

sides

Housemade French Fries

Grilled Asparagus

- Beverages / Soft drinks, iced tea and coffee & tea with dessert are included in your menu price
- Confirm availability with The Restaurant at the Norton reservationist at: 561-268-0500
- Contact: Norton.PrivateDining@constellationculinary.com

entrées

Please Select Two

Chicken Club

beefsteak tomato, applewood bacon, bibb lettuce, rosemary aioli, sourdough

Grilled Shrimp Taco

yuzu guacamole, lime tomato slaw, chipotle crema, tajin seasoning, cilantro

Crispy Tofu Banh Mi

toasted French baguette, miso tofu, pickled vegetable, toasted peanuts

House-Made Quiche

exotic mushroom, goat cheese, truffle

Rosemary & Parmesan Chicken Paillard

grilled baby gem lettuce, shaved vegetable salad, huancaína sauce

Pasta Bolognese or Pasta Primavera

choose between our classic Bolognese or a mixture of seasonal vegetables, miso and white wine reduction

Please Select One

dessert

Norton Sundae

häagen-dazs vanilla bean ice cream, brownie bites, fresh marshmallow, warm chocolate ganache

Sorbet & Berries

// Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

the restaurant

AT THE NORTON

Private Dining Menu • Option 2 • \$45 Per Person • All Items Served Family Style

appetizers

Please Select Three

Chop Salad

fennel & florida citrus, frozen avocado slate, hearts of palm, burnt orange vinaigrette, pepitas, radish, shaved parmesan

Roasted Beet Salad

gem lettuce, goat cheese, candied walnuts, flax seed, honey vinaigrette

Baby Gem Caesar

ricotta salata, crispy black olives, oven roasted tomatoes, fried capers, creamy caesar

Crudité & Tahini Hummus

raw vegetables, crostini

Brie & Exotic Mushroom Toast

french brie, roasted exotic mushrooms, frisée salad, warm truffle honey, grilled sourdough

Please Select Two

sides

Housemade French Fries

Grilled Asparagus

Sautéed Spinach

Roasted Mushrooms

- Beverages / Soft drinks, iced tea and coffee & tea with dessert are included in your menu price
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- Contact: Norton.PrivateDining@constellationculinary.com

entrées

Please Select Three

Chicken Club

beefsteak tomato, applewood bacon, bibb lettuce, rosemary aioli, sourdough

Grilled Shrimp Taco

yuzu guacamole, lime tomato slaw, chipotle crema, tajin seasoning, cilantro

Crispy Tofu Banh Mi

toasted French baguette, miso tofu, pickled vegetable, toasted peanuts

House-Made Quiche

exotic mushroom, goat cheese, truffle

Grilled Spanish Octopus

white beach purée, saffron aioli, oven roasted tomatoes, black olive crumbles, fresh herbs

Rosemary & Parmesan Chicken Paillard

grilled baby gem lettuce, shaved vegetable salad, huancaína sauce

Pasta Bolognese or Pasta Primavera

choose between our classic Bolognese or a mixture of seasonal vegetables, miso and white wine reduction

Please Select Two

dessert

Norton Sundae

häagen-dazs vanilla bean ice cream, brownie bites, fresh marshmallow, warm chocolate ganache

Sorbet & Berries

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the restaurant

AT THE NORTON

Private Dining Menu • Option 3 • \$65 Per Person • All Items Served Family Style

appetizers

Please Select Three

Chop Salad

fennel & florida citrus, frozen avocado slate, hearts of palm, burnt orange vinaigrette, pepitas, radish, shaved parmesan

Roasted Beet Salad

gem lettuce, goat cheese, candied walnuts, flax seed, honey vinaigrette

Baby Gem Caesar

ricotta salata, crispy black olives, oven roasted tomatoes, fried capers, creamy caesar

Crudité & Tahini Hummus

raw vegetables, crostini

Brie & Exotic Mushroom Toast

french brie, roasted exotic mushrooms, frisée salad, warm truffle honey, grilled sourdough

Tuna Tartare

avocado purée, crispy rice pearls, tempura shiso leaf

Steak Tartare

filet mignon, shallot, caper, chive, yolk, saffron aioli, crostinis

Please Select Two

sides

Housemade French Fries

Grilled Asparagus

Sautéed Spinach

Roasted Mushrooms

• Beverages / Soft drinks, iced tea and coffee & tea with dessert are included in your menu price

• Wine, Beer and Cocktails available a la carte

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entrées

Please Select Three

Chicken Club

beefsteak tomato, applewood bacon, bibb lettuce, rosemary aioli, sourdough

Grilled Shrimp Taco

yuzu guacamole, lime tomato slaw, chipotle crema, tajin seasoning, cilantro

Crispy Tofu Banh Mi

toasted French baguette, miso tofu, pickled vegetable, toasted peanuts

House-Made Quiche

exotic mushroom, goat cheese, truffle

Grilled Spanish Octopus

white beach puree, saffron aioli, oven roasted tomatoes, black olive crumbles, fresh herbs

Rosemary & Parmesan Chicken Paillard

grilled baby gem lettuce, shaved vegetable salad, huancaína sauce

Pasta Bolognese or Pasta Primavera

choose between our classic Bolognese or a mixture of seasonal vegetables, miso and white wine reduction

Salmon Oreganata

parmesan panko crust, beurre blanc, sautéed spinach

Braised Beef Short Rib

bordelaise, blackberry red wine reduction, peas, mashed potato

Please Select Two

dessert

Cookie Plate

chocolate chip, linzer, white chocolate mango biscotti

Norton Sundae

häagen-dazs vanilla bean ice cream, brownie bites, fresh marshmallow, warm chocolate ganache

Floating Island

warm passion fruit & white chocolate sauce, mango meringue, fresh berries, almond streusel

Sorbet & Berries