



Lionfish Menu

Sign up for our Executive Chef's Friday Lionfish Degustation menu with wine pairing showcasing the quality and taste of this very unique fish. Whether served as sashimi, sesame seed crusted, grilled or creole style, lionfish is always delicious.



The Ultimate Lionfish Dinner

SASHIMI

Lionfish, Shiro Ponzu, Avocado Mousse and Yuzu

LAURENT PERRIER, "LA CUVÉE," BRUT, NV

LUCIAN STYLE

Green Fig & Lionfish

PASCAL JOLIVET, "ATTITUDE" SANCERRE, FRANCE, 2018

SESAME SEED CRUSTED

Lionfish with Tangerines

FLEURS DE PRAIRIE ROSÉ, CÔTES DE PROVENCE, FRANCE, 2018

LAND & SEA

Banana Leaf Grilled Lionfish

Crispy Pork Belly & Hearts of Palm

ROW ELEVEN, "THREE VINEYARDS" PINOT NOIR, RUSSIAN RIVER VALLEY, CA, 2015

DESSERT

Mango Mousse with Chantilly Cream and Meringue

KIDIA RESERVE LATE HARVEST, CHILE, 2013

US 95 per person, including house white or red wine
Surcharge for guests on MAP, FAP or AI plan US 45 per person
Optional: Start with a glass of Champagne and deluxe wine pairing US 55 per person
All prices are subject to 10% Service Charge and 10% VAT