

# Brandon's

BY CHEF GARY MAWU

## FLAVOR PALM BEACH THREE-COURSE PRIX FIXE MENU

49

*(per person, price excludes tax and gratuity. available during september 1-30)  
hours of operation: sunday - thursday 5pm - 9pm, friday - saturday 5pm - 10pm*

### FIRST COURSE

*choice of*

#### CEVICHE

white fish, lobster, key lime, cucumber,  
red onions, fresno pepper, radish, cilantro

#### CRUNCHY MANDARIN ORANGE SALAD

cabbage, romaine, carrots, mandarin  
oranges, roasted cashews, cilantro,  
sesame seeds, crispy wonton,  
ginger dressing

#### BRUSSELS SPROUTS

truffle miso aioli, pancetta, goat cheese

### THIRD COURSE

*choice of*

#### CRÈME BRÛLÉE CHEESECAKE

with berry reduction sauce

#### TIRAMISU

mascarpone, whipped cream, coffee liqueur,  
cocoa, shaved dark chocolate

### SECOND COURSE

*choice of*

#### ROASTED CHICKEN

roasted quarter chicken, maitake,  
shimeji and shitake mushrooms',  
grilled asparagus, worcestershire  
porcini sauce

#### MIE GORENG

indonesian stir-fried egg noodles,  
fried tofu, unami soy mixed vegetables

#### EMPEROR ROLL\*

tempura shrimp, asparagus, tobiko,  
spicy aioli, seared salmon, sweet soy,  
shiso. served with seaweed salad.

