

CUCINA + COOLINARY  
PALM BEACH a Jim Lynam Restaurant

# OFF *the* MENU *Series*

## **RAVIOLO**

Raviolo filled with burrata and duck yolk, served with brown butter and sage 25

## **PANZANELLA**

Tomato, buffalo mozzarella, cucumber, red onion, roasted sweet peppers, castelvetrana olives, toasted sourdough, basil and vinaigrette 25

## **OCTOPUS**

White bean puree, salsa verde, tapenade, garlic crumb, puglian olive oil 45

## **SEAFOOD TAGLIOLINI**

Cucina x Coolinary Collab with fresh squid in tagliolini, Florida Rock Shrimp, Bahamian conch, lobster brodetto 45

## **CHICKEN WITH MOREL MUSHROOMS**

Braised pieces of chicken on the bone with morel mushroom brasato, charred broccolini 45

## **BEEF BAROLO**

Red wine braised beef cheeks with black truffles and potato puree, pearl onions, roasted mushrooms 55

## **BURRATA**

charred mango, toasted pistachio dust, baby basil and pomegranate molasses 25

### **HEIRLOOM CARROT**

Labneh, Urfa Chili Honey, Hazelnut Crumb, Mache 17

### **BAY SCALLOP AGUA CHILE**

Jalapeno, Apple, Red Onion, Cucumber 22

### **LAMB BELLY BROCHETTE**

Salsa Verde, Anchovy, Picked Herb, Radish 19

### **SOUTHERN FRIED CHICKEN AND WAFFLE**

Cole Slaw, Jalapeno Cheddar Waffle, Maple Dijon, Grilled  
Lemon 32

### **CRISPY PORK COLLAR**

Tamarind, Brown Butter Kohlrabi, Pickled Peach, Green Chili  
Chimi 41

### **PAN SEARED HALIBUT**

Zellwood Corn, Dill, Smoked Trout Roe, Fennel Velouté,  
Fava Bean 47

### **LIMONCELLO OLIVE OIL CAKE**

Rhubarb, Pistachio, Toasted Meringue 16

### **SIGNATURE COCKTAILS**

#### **ORANGE CREAMSICLE**

Ketel One Orange, Triple Sec, Orgeat, Vanilla, Fresh Orange Juice,  
Prosecco 18

#### **WHITE NEGRONI**

Hendrick's Another Gin, Bitter Bianco, Creme de Cacao,  
Orange Twist 18