

EAST MEETS WEST

CHEF GARY MAWU



SASHIMI SALAD

KAI KAI FARMS GREENS, ORA KING SALMON, SOY ONION
VINAIGRETTE

TORO CAVIAR

OTORO, WASABI SALSA, OSETRA CAVIAR, CHARRED
CITRUS PONZU, EVOO, SHISO

LAMARINA ROLL

KING CRAB, TORCHED SALMON, TRUFFLE MISO GLAZE

WHOLE SCORPION FISH

WILD CAUGHT SCORPION FISH, PETITE ARUGULA
SALAD, CITRUS TARTAR SAUCE, GREEN GODDESS
RAITA, CITRUS MARINATED CHICKPEAS

WAGYU TOMAHAWK

36 OZ. AUSSIE STEAK WITH GRILLED KING OYSTER
MUSHROOMS, UAMAMI SHOYU GOMA

MATCHA PANNA COTTA

PANDAN CREME ANGLAISE

Lamarina

RESTAURANT

EAST MEETS WEST

CHEF JOSÉ MADRIZ



LOBSTER RAVIOLI

WILD FRESH MAINE LOBSTER, HOMEMADE SQUID INK RAVIOLI

CUCINA'S MEATBALLS

PRIME BRISKET & MILK FED VEAL WITH TOMATO BRASATO,
SHAVED PECORINO, RICOTTA, CROSTINI

SPAGHETTI DELLA FONTALINA

IMPORTED PASTA WITH CALIFORNIA UNI, JAPANESE WHITE MISO,
TOPPED WITH SEVRUGA CAVIAR, OVER FRESH LOBSTER VELOUTÉ

LOBSTER FETTUCCINE

OVERNIGHTED WHOLE MAINE LOBSTER WITH LIGHT TOMATO-LOBSTER SUGO,
OUR DAILY MADE FRESH PASTA, CALABRIAN CHILIS, GARLIC CRUMB, FRESH BASIL

SORRENTINO

PAN CRISPED ORGANIC CHICKEN CUTLET, THINLY SLICED PROSCIUTTO, WILD MUSHROOM
CRUST WITH PROVOLONE, WHITE WINE AND TRUFFLE VELOUTÉ

MATCHA PANNA COTTA

PANDAN CREME ANGLAISE

CUCINA

P A L M B E A C H