

THURSDAY, MARCH 6TH 6:30 PM - 9:30 PM

An evening of luxury, culinary artistry, and immersive entertainment. Experience exclusive, automotive-themed pairings curated by Chef Zane Nesbit, Ritz-Carlton Executive Sous Chef, in an unforgettable setting along the bluffs of the Florida Coastline.

Sabered Champagne Welcome Glass

1998 FERRARI 550 MARANELLO

Timeless elegance meets raw power—sophistication as fresh as the sea.
Inspired by its champagne exterior and oyster-hued interior.

Ocean-Fresh Cold Water Oysters, Shucked Just for You

2020 BUGATTI BOLIDE

A French fireball of speed and flavor. **Indulgent Croque Monsieur – A Perfectly Crisp, Cheesy French Delight**

1948 CHEVROLET FLEETMASTER "WOODIE" STATION WAGON

Fresh catch sizzling, margaritas flowing, and good vibes riding shotgun.
A true Pacific Coast classic with a SoCal beach vibe.

**Crispy Fish Tacos, Bright Corn Salsa & a Sunset-Hued Prickly Pear

Margarita**

1965 ASTON MARTIN DB5

A Bond-worthy indulgence—shaken, seductive, and effortlessly refined.

Savory Green Olive Croquette with a Velvety Vermouth Cream,

Perfectly complemented by a crisp vodka Martini.

1958 BMW 507 SERIES II ROADSTER

Think Elvis in Friedberg, wiping love notes off the car - prost to perfection!

A tribute to German heritage with rich, classic flavors.

Golden Pork Scnitzel Skewers, Tangy Red Cabbage & Lemon Caviar,

Elevated by the Clean, Refreshing Finish of an Aardwolf German Pilsner.

1959 AC ACE BRISTOL

Savor British sophistication with a sweet thrill.

Decadent Individual Beef Wellingtons, Wrapped in Buttery Pastry

1954 JAGUAR XK120 ROADSTER

Simple. Elegant. With just a hint of danger.

Delicate In-Shell Eggs Crowned with Premium Caviar

2000 HONDA S2000

Precision, efficiency, and Japanese craftsmanship in perfect harmony.

Assorted Nigiri, Artfully Crafted by a Master Itamae,

Beautifully Complemented by a Crafted Sake Cocktail.

FERRARI SHOWCASE – BALLROOM CENTERPIECE 1959 FERRARI 250 GT LWB CALIFORNIA SPYDER

Delon and Bardot drive to a café for a spritz and stay for the risotto.

Luxurious Risotto with Shaved Black Truffle,

Perfectly Paired with a Signature Italian Cocktail Selection Featuring the

Classic Aperol Spritz.

Hosted Premium Bar Selection

A curated collection of top-shelf spirits, fine wines, craft cocktails, mocktails, beers, champagne, sparking delights and non-alcoholic favorites.

ELEVATE YOUR EXPERIENCE WITH A VIP Table

Step into a world of luxury as VIP tables offer you an exclusive Reverie experience featuring:

Two Bottles of Premium Pommery Apanage 1874 Brut Champagne AND

Exclusive Caviar set up for 6
Premium Sparkling and Still water
A private table for six, ensuring an intimate setting
Unparalleled service with a dedicated cocktail server
VIP -check-in

Tables are extremely limited - Reserve Yours Today!