



EST. 1995

THREE OR FOUR COURSE PRIVATE DINING ROOM MENU

STARTERS

BOUNTY HARVEST 14

Brussels Sprouts, Roasted Carrots, Crispy Broccoli, Sriracha Honey, Candied Nuts, Beets & Bleu Cheese

GRILLED PORTUGUESE OCTOPUS 19

Roasted Clams, Wakame, Pecorino Cheese, Truffle Couli, Pickled Melon & Garlic Butter

STICKY RIBS 17

Hoisin Honey Glazed Baby Back Ribs, Peanuts, Cabbage Slaw, Thai Aioli & Marinated Cucumbers

BURRATA & PROSCIUTTO 15

Balsamic Aioli, Strawberry Jam, Basil Gastrique & Pepper Relish

FRIED CALAMARI 16

Fra Diavolo & Lemon Aioli

SICILIAN CAULIFLOWER 13

Pine Nuts, Raisins & Jalapeno Feta Cheese

SOUP OF THE DAY 9

SALAD

MARKET GREENS

MAIN COURSES

KOREAN GRILLED ATLANTIC SALMON 50

*Johnny Cake, Pickled Cabbage, Basil Glaze, Sesame Carrot & Sriracha Aioli
Sweet Curry Sauce*

BRAZILIAN SKIRT STEAK 54

*Char Grilled, Paprika Potato, Avocado, Chimichurri, Onion Marmalade, Macerated Feta, Mint, Turkish Onions & Peppers
Ancho BBQ Sauce*

ROASTED DUCK BREAST 54

*Asparagus, Acorn Squash, Molasses Aioli, Brie, Fried Green Tomato, Watermelon & Radish
Grand Marnier Sauce*

BRAISED BEEF SHORT RIB 53

Scallion Creamed Pilaf, Sesame Broccoli, Wakame, Cashews & Mustard Hoisin Honey Glaze

CRISPY PANKO CRUSTED PORK CUTLET MILANESE 44

Truffle Oil, Tomato, Arugula, Red Onion, Olives, Fried Egg & Creamy Mozzarella Cheese

SEAFOOD & GNOCCHI 53

*Shrimp, Clams, Pea Puree, Mushrooms, Spinach, Tomato, Smoked Salmon "Bacon" & Lemon Ricotta
Veloute Sauce*

SEVEN SPICE GRILLED CHICKEN 44

*Charred Broccoli, Citrus Aioli, Cranberry Chutney, Candied Pineapple & German Potato Salad
Shiitake Mushroom Sweet & Sour Sauce*

SEASONAL VEGETARIAN 43

Squash, Carrots, Vegetable Cake, Cabbage, Broccoli & Potato Masala

DESSERT

CHEF'S SELECTION OF DESSERT