



Est. 1995

**THREE OR FOUR COURSE PRIVATE DINING ROOM MENU**

**STARTERS**

**CRISPY BRUSSELS SPROUTS 16**  
*Fra Diavolo & Grated Pecorino*

**CRISPY PORTUGUESE OCTOPUS 20**  
*Paprika Aioli, Citrus, Cherry Pepper Salsa, Gastrique, Capers & Red Pepper Ragout*

**STEAMED CLAMS 19**  
*Spinach, Mushroom, Roasted Tomatoes & Thai Lobster Sauce*

**HOUSE MADE BACON 19**  
*Broccoli Rabe, Wasabi Peas, Aioli, Marinated Cucumbers & Smoked Soy Reduction*

**BURRATA & PROSCIUTTO 17**  
*Olive "Dust", Pickled Melon, Grapes, Pesto, Cajun Pine Nuts & Mint Salsa Verde*

**SAUTEED JUMBO SHRIMP 20**  
*Goat Cheese, Cranberry Marmalade, Ginger Cream & Rosemary Honey*

**SICILIAN CAULIFLOWER 16**  
*Pine Nuts, Raisins & Jalapeno Feta Cheese*

**SOUP OF THE DAY 10**

**SALAD**

**MARKET GREENS**

**MAIN COURSES**

**GRILLED ATLANTIC SALMON 52**  
*French Couscous, Mint, Feta, Stone Fruit Chutney, Broccoli & Citrus Aioli  
Miso & Coriander Glacé*

**CHAR GRILLED SKIRT STEAK 56**  
*Greek Potatoes, Hummus, Tzatziki, Blistered Grapes, Roasted Zucchini & Fire Roasted Eggplant  
Strawberry Mole Sauce*

**TAMARIND GLAZED LAMB SHANK 59**  
*Rice Noodles, Sriracha Aioli, Pickled Shiitake Mushrooms, Sesame Broccoli, Ponzu Broth & Wasabi Dust*

**SEAFOOD BOUILLABAISSSE 56**  
*Shrimp, Smoked Salmon, Octopus, Clams, Couscou, Spinach, Roasted Tomato, Lemon Zest & Lobster Brodo  
Saffron & Thyme Cream*

**ZA'ATAR GRILLED CHICKEN 49**  
*Curry Braised Sweet Potatoes, Poi Choy, Thai Cucumbers, Hoisin Aioli & Chimichurri  
Garlic Chili Sauce*

**SEASONAL VEGETARIAN 43**  
*Cheese Empanada, Cabbage, Root Vegetable, Brussels Sprouts, Mediterranean Salsa, Rapini & Potato Masala  
Ginger Crema*

**DESSERT**

**CHEF'S SELECTION OF DESSERT**

Please Inform Your Server of Any Health, Allergy, or Dietary Restrictions.