Seafood Tower
Assortment of Oysters, Shrimp Lobster Tails (10 Pieces)  
\[ \text{Seafood Tower} \]
Moules Marinieres
Classic French Dish, Garlic White Wine, Ciabatta Croutons  
\[ \text{Moules Marinieres} \]
XL-Shrimp
Cocktail Sauce, Lime  
\[ \text{XL-Shrimp} \]

Caviar D'Esturgeon
Russian Ossestra 1oz 120  
Imperial “000” 1oz 195  
Siberian Beluga Hybrid 1oz 395  
Served with Blini and Traditional Accompaniments  
\[ \text{Caviar D'Esturgeon} \]

Home Made Ricotta
Roasted Seasonal Fruits Fig Balsamic, Sumac, Pistachios  
18  
\[ \text{Home Made Ricotta} \]
Black Truffle & Comte Fritters
Arborio Rice, Truffles, Comte Cheese Hearts  
18  
\[ \text{Black Truffle & Comte Fritters} \]
Squash, Tahini Dip
Harissa, Mint & Seed Salad Crisps  
12  
\[ \text{Squash, Tahini Dip} \]

Tuna Tartare
Wasabi Avocado Crema Scallions, Soy-Sesame Oil  
\[ \text{Tuna Tartare} \]
Roasted Beet Salad
Avocado Labneh, Grapefruit Pistachios, Zaatar Crumbs  
\[ \text{Roasted Beet Salad} \]

Burrata
Heirloom Tomatoes, Celery Leaves, Avocado, Balsamic  
\[ \text{Burrata} \]
Seared Scallops
Roasted Corn Puree, Black Olive Oil  
\[ \text{Seared Scallops} \]
Local Arugula & Fennel Salad
Radish, Parmesan, Mushrooms Lemon Vinaigrette  
\[ \text{Local Arugula & Fennel Salad} \]

Free Range Half Roast Chicken
Burnt Carrot Puree, Grilled Baby Leeks, Sesame  
\[ \text{Free Range Half Roast Chicken} \]
Mushroom Pappardelle
Chanterelles, Truffle, Roasted Garlic, Pepato Canestrato  
\[ \text{Mushroom Pappardelle} \]
Egg Bucatini
Nduja Sausage, Spiced Red Pepper Sauce, Ricotta Cream Toasted Pine Nuts, Warm Poached Egg  
\[ \text{Egg Bucatini} \]
Lamb Chops
Cumin Flavored Lentils Wild Mushroom Puree, Crispy Lime Potato Hash  
\[ \text{Lamb Chops} \]

Aleppo & Almond Crusted Salmon
Summer Pea Puree, Roasted Tomatoes, Wild Mushrooms Guajillo Oil  
\[ \text{Aleppo & Almond Crusted Salmon} \]
Dry-Aged Wagyu Strip Loin 10 oz
Charred Cauliflower Hummus Gooseberry – Tomato Chutney Padrons  
\[ \text{Dry-Aged Wagyu Strip Loin 10 oz} \]

SIDES

Heirloom Carrots
Vadouvan, Kefalotiri Cheese  
\[ \text{Heirloom Carrots} \]
Roasted Cauliflower
Cumin Khask, Pistachio  
\[ \text{Roasted Cauliflower} \]
Sweet Potatoes
Spinach Tahini, Crunchy Chickpeas  
\[ \text{Sweet Potatoes} \]

Potato Gnocchi
Basil, Sun Gold Tomato Puree  
\[ \text{Potato Gnocchi} \]
Sauteed Rapini
Crunchy Garlic, Shallots  
\[ \text{Sauteed Rapini} \]