



arvine

LARGE TABLE

3 COURSE MENU - FAMILY STYLE \$85/person choice of 3 cold or hot apps, 2 main courses, 1 side and 2 desserts

4 COURSE MENU - FAMILY STYLE \$120/person choice of 2 cold apps, 2 hot apps, 2 main courses, 1 side and 2 desserts

COLD APPS

***ROYAL BAIKA CAVIAR**, yucca tater tots & creme fraiche 15g/**\$45 Supplement (serves 2)**

***HALF DOZEN OYSTERS**, sea lettuce & champagne mignonette

HIPPIE CAESAR, toasted seeds, avocado, parmesan dressing

PICKLED FENNEL & BASIL SALAD, applewood bacon, toasted almonds

***CITRUS CURED YELLOWTAIL**, purple radish, ponzu

***GRASS-FED BISON TARTARE**, calabrian chile “gochujang”, house country bread

HOT APPS

GARLIC KNOT, puttanesca sauce

PIZZA FRITTI, mortadella, fontina cheese, pistachio pesto

LITTLENECK CLAMS, white wine, yellow curry, chilis

SEASONAL MUSHROOM FUNDIDO, salsa verde, cabbage slaw, house tortillas

FOUR CHEESE ANOLINI, onion dashi, beech mushrooms, nori

MAINS

PANKO CRUSTED SKATE, tomato braised celery, lemon

ROASTED ARCTIC CHAR, melted leeks, champagne sauce, hazelnuts

IBERIAN PORK CHOP, sweet potato, seasonal fruit brown butter

GRILLED FLANK STEAK, rosemary potatoes, caramelized onion au poivre

CHARRED KINGFISH, chorizo-white bean ragout, house sesame pita **\$20 Supp. /person**

PORTERHOUSE, sauce bordelaise, twice baked potato, house salad **\$30 Supp. /person**

SIDES

MARINATED WINTER TOMATOES | CHORIZO-BEAN GRATIN | GARLIC-FETA POTATOES | HOUSE FLATBREAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chef / Partner Joe Anthony Chef de Cuisine Joe Salvaggio Sous Chef Dom DeMuro