

# Dinner Menus



## Surface Vibes \$105 per person

dishes are served family style, and as they are ready, not necessarily in this order

### From the Garde-Manger : Choice of 2

salads, raw, mostly raw & chilled dishes

#### Heirloom Gem Lettuces

creamy feta, rhubarb, toasted hazelnuts, shaved fennel

#### Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

#### Spoon Tuna Chips & Dip\*

dashi mayo, togarashi furikake, yuzu, shrimp chips

#### Japanese Hamachi Crudo\*

sea buckthorn koshi chili vinaigrette, lime leaf oil, toasted rice powder

#### 1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +18/pp*

## Cooked Veggies & Apps : Choice of 3

tapas style hot dishes designed to pass & share

#### Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

#### Mushrooms a la Plancha

chili, lemon, olive oil, parsley

#### Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

#### BBQ Korean Style Short Ribs

nam jim jaew, toasted rice, herbs, crispy shallots

#### Daikon Radish Cakes

mala oil, shiitake mushrooms, chinese chives

## The Main Course : Choice of 3

large entrée sized dishes from the wok, plancha, grill, pan & oven

#### Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

#### Thai Sausage Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

#### Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

#### Crispy Marinated Calamari

shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

#### 16oz Thai Style Ribeye

charred cucumber, local heirloom tomatoes, mint, fried garlic, jasmine rice *Supplemental +45/pp*

#### Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns *Supplemental +\$26/pp*

## Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail, selection of crudos & ceviche, 1 oz white sturgeon caviar,

...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans

- Ernest Hemingway -  
A Moveable Feast

## Floral Displays

Enhance your event with seasonal arrangements!

\*inquire for more details

## Bubbles

Sparkling Toast +8/pp

Champagne Toast +15/pp

## Start Salty, Finish Sweet

Tres Leches Cake

+6/pp

Rotating Seasonal Soft Serve

+6/pp

## Signature Dish!!!

## Deep Diver - \$135 per person

dishes are served family style, and as they are ready, not necessarily in this order

### From the Garde-Manger : Choice of 3

salads, raw, mostly raw & chilled dishes

#### Heirloom Gem Lettuces

creamy feta, rhubarb, toasted hazelnuts, shaved fennel

#### Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

#### Two Hawaiian Tuna Poké\*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

#### Japanese Hamachi Crudo\*

sea buckthorn kosho chili vinaigrette, lime leaf oil, toasted rice powder

#### 1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

### Cooked Veggies & Apps : Choice of 4

tapas style hot dishes designed to pass & share

#### Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

#### Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

#### Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

#### BBQ Korean Style Short Ribs

nam jim jaew, toasted rice, herbs, crispy shallots

#### Skull Island Prawns à la Plancha

lemongrass, ginger, toasted garlic, vietnamese coriander aioli

#### Crispy Marinated Calamari

shredded cabbage, cucumber, charred corn, thai lime sauce, crumbled peanuts

### The Main Course : Choice of 4

large entrée sized dishes from the wok, plancha, grill, pan & oven

#### Spicy Szechuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

#### Thai Sausage Lettuce Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jeaw, makrut lime

#### Day Boat Scallops

foraged mushrooms, baby spinach, tomato confit, garlic chives, salt cod espuma

#### Striped Bass

chanterelle mushrooms, squash blossoms, coconut fumet

#### Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce

#### 16oz Thai Style 'Kuro' Wagyu NY Strip Steak

naam prik laap, charred cucumber, local heirloom tomatoes, mint, fried garlic, jasmine rice *Supplemental +45/pp*

#### Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns *Supplemental +20/pp*



### Seafood Tower

20,000 Leagues

(Under The Sea)

+250

oysters, shrimp cocktail,  
selection of crudos & ceviche,  
1 oz white sturgeon caviar,

...as I drank the cold liquid from each  
shell & washed it down with the crisp  
taste of the wine, I lost the empty  
feeling and began to be happy and  
to make plans

- Ernest Hemingway -  
*A Moveable Feast*

### Floral Displays

Enhance your event with  
seasonal arrangements!

*\*inquire for more details*

### Bubbles

Sparkling Toast +8/pp

Champagne Toast +15/pp

### Start Salty, Finish Sweet

Tres Leches Cake

+6/pp

Rotating Seasonal Soft Serve

+6/pp

### Signature Dish!!!

## Reception Menu



### Tray Passed Snacks priced per person

Daikon Radish Cakes	9
mala oil, shiitake mushrooms, chinese chives	
Spoon Tuna Chips & Dip*	11
dashi mayo, togarashi furikake, yuzu, shrimp chips	
Skull Island Prawns a la Plancha	12
lemongrass, ginger, toasted garlic, vietnamese coriander	
Japanese Fried Chicken	10
hot + sour mayo, wadaman togarashi, cilantro	
Steamed Pork Buns	10
berkshire pork belly, herb salad, coffee mayo, spicy cucumbers	

### Seafood Tower

20,000 Leagues (Under The Sea)	250
oysters, shrimp cocktail, selection of crudos & ceviche, white sturgeon caviar,	
...as I drank the cold liquid from each shell & washed it down with the crisp taste of the wine, I lost the empty feeling and began to be happy and to make plans	
-Ernest Hemingway A Moveable Feast	

### Stationary (Not Paper) Dinner Displays priced per person

Gem Lettuces	7	Japanese Fried Chicken	8
creamy feta, rhubarb, toasted hazelnuts, shaved fennel		hot + sour mayo, wadaman togarashi, cilantro	
Heirloom Tomato Salad	7	BBQ Korean Style Short Ribs	9
tomato water vinaigrette, idiazabel crema, shiso		nam jim jaew, toasted rice, herbs, crispy shallots	
Blistered Shishito Peppers	5	Spicy Szechuan Dandan Noodles	12
bonito salt, garlic tare, sesame seeds		house-made noodles, heritage pork, szechuan peppercorns, peanuts	
Mushrooms a la Plancha	6	Thai Sausage Lettuce Wraps	11
chili, lemon, olive oil, parsley		spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, makrut lime	
Szechuan Wok Tossed Green Beans	7	Day Boat Scallops	15
crumbled tofu, shiitake mushroom, shaoxing, chili garlic sauce		foraged mushrooms, tomato confit, baby spinach, garlic chives, salt cod espuma	
Spicy Cucumber Salad	8	Blue Crab Fried Rice	16
kimchi, toasted nori, gochujang, toasted sesame, charred scallion, asain pear		jumbo lump crab, crispy farm egg, garlic, scallion, thai lime nam jim sauce	
Two Hawaiian Tuna Poké*	10	Stiped Bass	15
dynamite yuzu, indonesian soy, sushi rice, seaweed salad		chanterelle mushrooms, squash blossoms, cauliflower mousseline, coconut fumet	

### Signanture Large Dishes priced per each (feeds 4-6 people)

16oz Thai Style Ribeye	135	Peking Inspired Whole Roasted Duck	138
naam prik laap, charred cucumber, local heirloom tomatoes, mint, fried garlic, jasmine rice		oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns	

# Lunch Menus



\*Please note- this is a sample menu. When lunch is in session, there will be more options available

## Easy Swimmin' \$45 per person

It's nauti event - dishes are served family style, and as they are ready, not necessarily in this order

### First Course : Choice of 3

salads & hot food

Heirloom Gem Lettuces

creamy feta, toasted hazelnuts, rhubarb, shaved fennel

Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Steamed Pork Buns

berkshire pork belly, spicy cucumber, coffee mayo, herb salad

Blistered Shishito Peppers

bonito salt, garlic tare, sesame seeds

Pancakes

scallion pancakes a la plancha w/ ginger soy dipping sauce

### Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

BBQ Korean Style Short Ribs

nam jim jaew, toasted rice, herbs, crispy shallots

Two Hawaiian Tuna Poké\*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

Skull Island Prawns a la Plancha

lemongrass, ginger, toasted garlic, vietnamese coriander aioli

### Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

16oz Thai Style Ribeye

charred cucumber, local heirloom tomatoes,

mint, fried garlic, jasmine rice *Supplemental +45/pp*

□ Peking Inspired Whole Roasted Duck

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

□ *Supplemental +26/pp*



Signature Dish!!!

# Lunch Menus



\*Please note- this is a sample menu. When lunch is in session, there will be more options available

## High Tide \$65 per person

It's nauti event - dishes are served family style, and as they are ready, not necessarily in this order

### First Course : Choice of 3

salads & hot food

Heirloom Gem Lettuces

creamy feta, toasted hazelnuts, rhubarb, shaved fennel

Spicy Cucumber Salad

kimchi, crispy nori, gochujang, toasted sesame, charred scallion

Steamed Pork Buns

berksie pork belly, spicy cucumber, coffee mayo, herb salad

Mushrooms a la plancha

chili, lemon, olive oil, parsley

Two Hawaiian Tuna Poké\*

dynamite yuzu, indonesian soy, sushi rice, seaweed salad

### Second Course : Choice of 3

From the garden, land, & sea! Tapas style hot dishes designed to pass & share

Raclette-Stuffed Peppers

poblano peppers a la plancha, charred alliums, marcona almond romesco

Japanese Fried Chicken

hot + sour mayo, wadaman togarashi, cilantro

Spicy Szecuhuan Dandan Noodles

house-made noodles, heritage pork, szechuan peppercorns, peanuts

Thai Sausage Wraps

spicy cabbage salad, lemongrass, mint, muddled thai jaew, toasted rice powder, markut lime

Day Boat Scallops

baby spinach, oyster mushrooms, tomato confit, salt cod espuma

Blue Crab Fried Rice

jumbo lump crab, crispy farm egg, garlic, scallion, thai lime, nam jim sauce

### Supplements:

1oz White Sturgeon Caviar

crispy farm egg, salt cod espuma, scallion pancake *Supplemental +12/pp*

16oz 'Kuro' Ribeye Steak

charred cucumber, local heirloom tomatoes, mint, fried garlic, jasmine rice *Supplemental +45/pp*

□ Peking Inspired Whole Roasted Duck □

oven roasted breast, crispy confit leg, sushi rice, herbs, warm steamed buns

□ *Supplemental +26/pp* □

↑ Signature Dish!!!