

Menu Option 2

RAW BAR

OYSTERS*

on the half shell

LITTLE NECK CLAMS*

on the half shell

TUNA CRUDO*

lime, evoo, serrano chilis

SHRIMP COCKTAIL*

cocktail sauce

1½ lb CHILLED LOBSTER

cocktail sauce

CAVIAR SERVICE

onion, egg, creme fraiche, potato chips, bellinis

Golden Ossetra*
Ossetra*

PLATEAU 1 *

(SERVES 30) + CONDIMENTS

30 oysters, 30 clams, 30 shrimp cocktail

PLATEAU 2 *

(SERVES 30) + CONDIMENTS

30 oysters, 30 clams, 30 shrimp cocktail,
6 chilled lobsters

STARTERS

SERVED FOR THE TABLE

COMTE & ONION BREAD chive crème fraiche

APPETIZERS

SELECT 3 FOR GUESTS TO CHOOSE FROM

CAESAR SALAD parmesan, white anchovies, croutons

BEEF TARTARE pickled quail egg, cornichons, potato chips

CASTELFRANCO radicchio, figs, asian pear, delicata squash, aged sherry vinaigrette

LITTLE GEM herbs, radish, coriander vinaigrette

BABY GREENS SALAD radish, green goddess dressing

SHRIMP COCKTAIL cocktail sauce

BLUEFIN TUNA TARTARE gazpacho, avocado, cucumber sweet onion, croutons

BARBECUED PRAWNS New Orleans style, anson mills grits

HALF CHILLED LOBSTER cocktail sauce

ENTREES

SELECT 3 FOR GUESTS TO CHOOSE FROM

BRANZINO cooked a la plancha, avocado, charred red onion, watercress

BRICK PRESSED CHICKEN charred vegetables, ginger vinaigrette

BEEF TENDERLOIN hen of the wood mushrooms, roasted shallot, bordelaise, potato puree

PORCINI LASAGNA black truffle fonduta

BERKSHIRE PORK SHANK cabbage, roasted apple, smoked pork sauce

GRILLED TUNA roasted cauliflower, caper berries, romesco sauce

DESSERTS

SELECT 3 FOR GUESTS TO CHOOSE FROM

DARK CHOCOLATE TART huckleberry sauce, sea salt, whipped cream

CLOUD CAKE lime syrup, strawberries, whipped cream

ILE FLOTTANTE passionfruit sauce, pistachios

RICOTTA BEIGNETS cinnamon & vanilla sugar, lemon curd

FRUIT PLATTER fresh seasonal fruits

It is our pleasure to tailor the dinner menu to your specific requests. Additional menu selections may be added for an additional charge per guest. Prices do not include sales tax, gratuity, or event fees. All prices are subject to change and all menu items are subject to seasonable availability.

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.