

Lunch Menu

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

APPETIZERS

SERVED FOR THE TABLE

CAESAR SALAD parmesan, white anchovies, croutons

SHRIMP COCKTAIL cocktail sauce

FRIED ARTICHOKEs meyer lemon, espellete aioli

ENTREES

SELECT 3 FOR GUESTS TO CHOOSE FROM

PAN ROASTED SALMON black lentils, brussels sprouts, red wine sauce

SZECHUAN CHILI FRIED CHICKEN Cy Eats chili oil, ginger cabbage, hoshemeji mushrooms

PORCINI LASAGNA black truffle fonduta

BEEF TENDERLOIN hen of the wood mushrooms, roasted shallot, bordelaise, potato puree
(OPTIONAL, ADDITIONAL \$25 PER PERSON)

STEAK FRITES hanger steak, bernaise, french fries
(OPTIONAL, ADDITIONAL \$10 PER PERSON)

DESSERTS

SERVED FOR THE TABLE

DARK CHOCOLATE TART huckleberry sauce, sea salt, whipped cream

CLOUD CAKE lime syrup, strawberries, whipped cream

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 reasonable availability.

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

