



Est. 1995

**THREE OR FOUR COURSE PRIVATE DINING ROOM MENU**

**STARTERS**

CRISPY BRUSSELS SPROUTS 16  
*Fra Diavolo & Grated Pecorino*

CRISPY PORTUGUESE OCTOPUS 20  
*Paprika Aioli, Citrus, Cherry Pepper Salsa, Gastrique, Capers & Red Pepper Ragout*

STEAMED CLAMS 19  
*Spinach, Mushroom, Roasted Tomatoes & Thai Lobster Sauce*

HOUSE MADE BACON 19  
*Broccoli Rabe, Wasabi Peas, Aioli, Marinated Cucumbers & Smoked Soy Reduction*

BURRATA & PROSCIUTTO 17  
*Olive "Dust", Pickled Melon, Grapes, Pesto, Cajun Pine Nuts & Mint Salsa Verde*

SAUTEED JUMBO SHRIMP 20  
*Goat Cheese, Cranberry Marmalade, Ginger Cream & Rosemary Honey*

FRIED CALAMARI 19  
*Fra Diavolo & Lemon Aioli*

SICILIAN CAULIFLOWER 16  
*Pine Nuts, Raisins & Jalapeno Feta Cheese*

SOUP OF THE DAY 10

**SALAD**

MARKET GREENS

**MAIN COURSES**

GRILLED ATLANTIC SALMON 52  
*French Couscous, Mint, Feta, Stone Fruit Chutney, Broccolini & Citrus Aioli  
Miso & Coriander Glacé*

CHAR GRILLED SKIRT STEAK 56  
*Greek Potatoes, Hummus, Tzatziki, Blistered Grapes, Roasted Zucchini & Fire Roasted Eggplant  
Strawberry Mole Sauce*

TAMARIND GLAZED LAMB SHANK 59  
*Rice Noodles, Sriracha Aioli, Pickled Shiitake Mushrooms, Sesame Broccoli, Ponzu Broth & Wasabi Dust*

DOUBLE CUT PORK CHOP 53  
*Summer Squash, Bleu Cheese, Parsnips, Cranberry Chutney, Maple Aioli, Hot Honey & Walnut Gremolata  
Stone Ground Mustard Cream*

SEAFOOD BOUILLABAISSE 56  
*Shrimp, Smoked Salmon, Octopus, Clams, Couscous, Spinach, Roasted Tomato, Lemon Zest & Lobster Brodo  
Saffron & Thyme Cream*

ZA'ATAR GRILLED CHICKEN 49  
*Curry Braised Sweet Potatoes, Poi Choy, Thai Cucumbers, Hoisin Aioli & Chimichurri  
Garlic Chili Sauce*

SEASONAL VEGETARIAN 43  
*Cheese Empanada, Cabbage, Root Vegetable, Brussels Sprouts, Mediterranean Salsa, Rapini & Potato Masala  
Ginger Crema*

**DESSERT**

CHEF'S SELECTION OF DESSERT

Please Inform Your Server of Any Health, Allergy, or Dietary Restrictions.