

Based on a 2-hour seating • Menu is served family-style \$125++ Per Person

# Appetizers

Select Three • Additional Selections \$10 per person

Mediterranean Meze Chickpea Hummus, Tzatziki, Red Pepper - Feta, Freshly-Baked Pita Hamachi Crudo Baby Fennel, Blood Oranges, Black Olive Oil gf \*
Yellowfin Tuna Tartare Poppy Seed Crisps, Green Olives, Cherry Tomato Preserve \*
Handmade Burrata Marinated Peppers, Lemon Thyme, Chickpea Beignets gf
Baby Lettuce Salad Radish, Cucumber, Sherry Vinaigrette gf v
Caesar Della Casa Romaine Hearts, Croutons, Classic Dressing, Parmigiano Reggiano gf
Tomatoes Mykonos Red Onion, Cucumber, Kalamata Olives, Feta, Capers gf v
Octopus Grillé Fresh Red Chili, Tomato Ragoût, Oregano Breadcrumbs

#### **Upgrade Your Selections:**

Wagyu Steak Tartare Horseradish, Olive Tapenade, Gaufrette Chips (+\$12 supplement) <sup>gf \*</sup>

## Entrées

Select Three • Additional Selections \$10 per person

Zucchini Ragôut Red Quinoa, Squash Blossom Pesto, Lemon Yogurt <sup>gf veg</sup>
Lemon Oregano Chicken Olives, Potatoes, Salsa Verde, Spring Onions <sup>gf</sup>
Moroccan Prawns Cucumber, Cherry Tomato, Parsley, Red Wine Vinaigrette
Faroe Island Salmon Baby Leeks, Sun Gold Tomatoes, Couscous, Salsa Verde \*
Black Truffle Rigatoni French Butter, Parmigiano Reggiano, Cracked Pepper <sup>veg</sup>
Grilled Branzino Capers, Baby Gem, Oregano, Preserved Lemon <sup>gf</sup>
Maine Lobster Cresta Di Gallo Squid Ink Pasta, Heirloom Cherry Tomatoes, Fino Verde Basil

### **Upgrade Your Selections:**

Meyer Ranch All Natural Premium Meats served with Roasted Tomato, Garlic, Greek Oregano

8oz. Filet Mignon (+\$10 supplement) <sup>gf</sup> \*
Double-Cut Lamb Chops (+\$15 supplement) \*
14oz. NY Strip (+\$15 supplement) <sup>gf</sup> \*
22oz. Ribeye (+\$15 supplement) <sup>gf</sup> \*
48oz. Mishima Reserve Wagyu Tomahawk

Woodford Reserve Baccarat, Spring Onions, Fondant Potatoes (+\$275 supplement) <sup>gf</sup> \*
Ask about Custom-Stamping

### Sides

Select Two • Additional Selections \$8 per person

Garnet Sweet Potato <sup>gf</sup> veg
Wild Mushrooms <sup>gf</sup> v
Sautéed Spinach <sup>gf</sup> veg v
Vegetable Couscous <sup>v</sup>
Baked Zucchini & Tomato <sup>gf</sup> v

Desserts
Chef's Selection