



GROUP DINING



GROUP DINING / FAMILY STYLE

MENU 1 / \$80

STARTERS

KALE CAESAR, radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust
BURRATA, spicy arugula, romesco, filone bread, grilled bread

ENTRÉES

ROASTED FREE RANGE CHICKEN, charred broccoli rabe, preserved lemon
NEW YORK STRIP, jalapeno chimichurri

MARKET SIDES

LOCAL HEIRLOOM TOMATO SALAD
GRILLED ASPARAGUS, LEMON OIL
POTATO GRATIN "SOUBISE"

DESSERTS

GUAVA TORTICAS DE MORON, tropical fruit, Meyer lemon sorbet
SOFT KEY LIME-COCONUT MERINGUE, panna cotta, key lime sorbet sauce

MENU 3 / \$110

STARTERS

SOY-WASABI AHI TUNA TARTAR, smashed sweet peas, crispy shallots
CUBAN EMPANADITAS, beef, chorizo, peppers, cumin, paprika
KALE CAESAR, radicchio, fennel, anchovy lemon dressing, pine nuts, oregano crust

ENTRÉES

ORA KING SALMON, summer beans salad, cerignola olive, confit lemon aioli
FILET MIGNON, 7 peppercorn Armagnac, red wine shallot

MARKET SIDES

GREEN WILTED SPINACH
FRENCH GREEN BEANS, garlic, chili
POTATO GRATIN "SOUBISE"

DESSERTS

WARM PAN CHOCOLATE CAKE, candied hazelnuts, Frangelico whipped cream
TRES LECHES, Cuban San Lino rum-raisin ice cream, chili-confit pineapple

MENU 2 / \$95

STARTERS

THE BETSY CRABCAKE, smoked piquillo-paprika, market greens
HEART OF PALM SALAD, avocado, cucumber, lime jalapeno dressing

ENTRÉES

GRILLED RED SNAPPER, smashed fresh peas, lime-ginger shitake vinaigrette
DELMONICO STEAK, steak sauce

MARKET SIDES

FRENCH BEANS, garlic-chili
STEAMED CHINESE GARLIC EGGPLANT
GOAT CHEESE TARO ROOT MASH

DESSERTS

CUBAN FLAN HAVANA, orange-Cointreau fool, coffee crumbs, all spices-coffee granite
WARM PAN CHOCOLATE CAKE, candied hazelnut, frangelico whipped cream

MENU 4 / \$125

STARTERS

SOY-WASABI AHI TUNA TARTAR, smashed sweet peas, crispy shallots
GRILLED ALASKAN KING CRAB, yuzu butter
WATERMELON & HEIRLOOM TOMATO, feta, serrano peppers, mint, pomegranate

ENTRÉES

GRILLED RED SNAPPER, smashed fresh peas, lime-ginger shitake vinaigrette
ROASTED FREE-RANGE CHICKEN, charred broccoli rabe, preserved lemon
COWBOY RIBEYE, shallot-red wine, bearnaise

MARKET SIDES

GRILLED ASPARAGUS, lemon oil
CUMIN ROASTED CARROTS, lime, crème fraiche
BRUSSELS SPROUTS, cipolini onion, guanciale
SMOKED GOUDA MAC & CHEESE

DESSERTS

MILK CHOCOLATE PEANUT BUTTER CROQUANT, roasted plantain ice cream
TRES LECHES, Cuban San Lino rum-raisin ice cream, chili-confit pineapple
GUAVA TORTICAS DE MORON, tropical fruit, Meyer lemon sorbet
