

Plated Dinner

Summer

CANAPES

charred figs, goat cheese, aged balsamic
beet hummus, queso fresco, orange supreme, watercress, crostini
cantaloupe, manchego, mint, saffron infused mezcal

1ST COURSE

shaved white asparagus, shaved fennel, mint, anchovy-lemon vinaigrette

2ND COURSE

tuna ceviche, watermelon, avocado, cilantro, leche de tigre, bonito

MAIN

seared flounder, cucumber & grilled spring onion salad, toasted hazelnut

DESSERT

plum & thyme gelato, flambe plum, grilled olive oil cake

Plated Dinner

Late Summer | Fall

CANAPES

duck confit tartlet, melted brie, pomegranate, pepita
smashed potato, charred pepper paste, creme fraiche
smoked cherry, arugula pesto, toasted walnut, crostini

1ST COURSE

butter lettuce, burnt tomato, grilled turnips, jammy egg, bistro vinaigrette

2ND COURSE

coffee charred beef carpaccio, smoked caper, parmigiana reggiano, celery leaf

MAIN

grilled rack of lamb, grilled delicata squash, orange salmuera, pistachio

DESSERT

chocolate torte, creme anglaise, smoked raspberry compote

Plated Dinner

Fall

CANAPES

fried sunchoke, red currant aioli, sumac
chicken liver mousse, blueberry preserves, dried rose petal, brioche
oyster mushroom tartlet, crispy prosciutto, raclette

1ST COURSE

grilled caesar salad, radicchio, Leidenheimer crouton, parmigiana reggiano, fennel pollen

2ND COURSE

grilled octopus, grilled haricot vert, fingerling potato, kalamata olive, mustard vinaigrette

MAIN

seared duck breast, brussel leaf salad, pipian, pepita, pomegranate molasses

DESSERT

burnt apple pie, gruyere crust, english gray gelato

Family Style Dinner

Spring | Early Summer

CANAPES

Gilda - anchovy, green olive, pippara pepper
grilled octopus, sweet pearl onion, salsa verde
feta, watermelon, mint, aged balsamic

STARTERS

miso roasted spring onion, burnt butter, creme fraiche, fennel
roasted olives, garlic, thyme, olive oil, stracciatella
focaccia, spring onion dip

FOR THE TABLE

grilled broccolini, sesame miso dressing, cilantro
charred sugar snap pea, burrata, pea shoots, mint, lemon, togarashi
melon, persian cucumber, toasted walnut, basil cacik, dill
grilled carrots, labneh, toasted hazelnut, parsley oil
english cucumber, citrus, grilled chile, grilled cherry tomato, watercress, burnt herb salsa
cast iron baby potato, wood fired pesto

MAIN

grilled whole snapper, lemon, parsley, olive oil
beef tenderloin, burnt herb salsa, smoked capers

Family Style Dinner

Late Summer | Fall

CANAPES

pea pesto, mint, pecorino romano, crostini
grilled octopus, smoked olive, potato chip, aioli, pimenton
grilled artichoke, lemon ricotta, phyllo cup

1ST COURSE

red endive, blood orange, rose water vinaigrette,
bleu cheese crumble, hazelnut dukkah
roasted golden beet, watermelon radish, persian cucumber,
charred poblano-feta dressing

MAIN

cast iron smashed potatoes, yogurt, za'atar
grilled eggplant, eggplant puree, calabrian chili, salsa verde
lamb kofta, tahini, toasted pine nut
grilled turbot, harissa, kalamata olive

DESSERT

griddled peaches, burnt rosemary custard, port reduction

Brunch

Croissant, Focaccia, Pastries

Cheese Blintz

macerated blueberries , creme fraiche

Shakshuka

tomato poached eggs, sauteed peppers, onion, feta, harissa paste

Smoked Lox

assorted bagels, whipped cream cheese, capers, pickled red onion, cornichon, heirloom tomatoes

Cielo Chopped Lobster Salad

romaine, baby gem, Maine lobster, lardon, avocado, jammy egg, heirloom tomato, green beans, Italian vinaigrette

Argentinian Chorizo, Hand Cut Bacon

Lyonnais Potatoes

Apple Tarte Tatin

Pavlova

fresh fruit creme meringue