

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

Asado

Picada

cheese | jamón | salumi | olives | nuts | house-made potato chips

Empanadas

beef | spinach | shrimp | corn and cheese | morcilla
(choice of two)

Chorizo Argentino

argentinian-style sausage

Asado de Tira

argentinian-style short rib

Falda

bavette / flank

Wood-Fired Seasonal Vegetables

Chimi Fries

Butter Lettuce Salad | Tomato & Onion Salad | Roasted Beet Salad | Cold Lentil Salad | Wood-Fired Caesar
(choice of two)

Chimichurri | Salsa Criolla | Bread

Flan | Pancakes de Dulce de Leche

(choice of one)

Add-ons

Mollejas

sweetbreads

Morcillas

blood sausage

Costillas de Cordero

lamb chops

Lomo

prime beef tenderloin

Ojo de Bife

boneless ribeye

Brochetas de Carne

beef skewers

Brochetas de Langostinos

prawn skewers

Espárragos con Tocino

bacon-wrapped asparagus



New England Clam Bake

New England Clam Chowder | Manhattan Clam Chowder | She Crab Soup
(choice of one)

Live Maine Lobster

Hand-Dug Sea Island, GA Little Neck Clams

Cultivated P.E.I. Mussels

Drawn Butter

Grilled Sweet Corn | Roasted Bliss Potato | Grilled Vidalia Onion | Creamy Slaw

Rolls and Butter

Grilled Watermelon | Fresh Fruit and Cream
(choice of one)

Apple Pie with Vanilla Ice Cream | Blueberry Crumb Cake | Strawberry Shortcake | Homemade Brownies
(choice of one)

Add-ons

Freshly Shucked Select Raw Oysters | Hand-Harvested Raw Clams

Caesar Salad | Bibb Lettuce Salad with Buttermilk Dressing

Lobster Bisque | Crab and Corn Chowder

Jumbo Shrimp Cocktails

Quahog Stuffies

Clam Patties

Crab Cakes

Crispy Clam Strips

Lobster Rolls | Shrimp Rolls

All-Beef Hebrew National Hot Dogs | Brisket & Ground Chuck Cheeseburgers

Baby Back Ribs

Grilled Chicken

New York Strip

Sausage, Peppers, & Onions

Oyster Roast

Carolina Select Oysters, Roasted Over an Open Fire

Mixed Greens | Greek | Caesar

Butter Lettuce with Balsamic Vinaigrette

Tomatoes, Red Onion, Crumbled Bleu Cheese

Chopped Kale, Romaine, and Radicchio

Panzanella | Tomato, Cucumber, and Onion Salad
(choice of two)

Vidalia Onion Coleslaw

Black Beans

Red Rice with Sausage

Roasted New Potatoes | Southern Potato Salad

Roasted Brussels Sprouts

Blistered Shishitos

(choice of two)

Parker House Rolls

Mini Key Lime Pies | Mini Pecan Pies | Banana Pudding

Peach Cobbler with Whipped Cream

(choice of one)

add-ons

Oyster Shooters

Petite Lobster Rolls

Seasonal Fresh Fish Ceviche

Shrimp Cocktail

Mini Crab Cakes

Stuffed Artichokes

Fried Shrimp | Fried Oysters

Conch Fritters

Low Country Boil

Carolina Shrimp, Sweet Italian Sausage, Potatoes, Onions, Corn

Mixed Greens | Greek | Caesar

Butter Lettuce with Buttermilk Ranch

Tomatoes, Red Onion, Bleu Cheese Dressing
(choice of two)

Fresh Cornbread Muffins with Whipped Butter

Vidalia Onion Coleslaw

Black Beans

Dirty Rice

Roasted New Potatoes | Bliss Potato Salad

Collard Greens

Barbecue Baked Beans

Macaroni & Cheese

(choice of two)

Mini Key Lime Pies | Mini Dutch Apple Pies | Apple Cobbler with Whipped Cream

(choice of one)

add-ons

Blue Crab (available seasonally)

Freshly Shucked Select Raw Oysters | Hand-Harvested Raw Clams

Mini Crab Cakes

Stuffed Artichokes

Fried Shrimp | Fried Oysters

Prosciutto-Wrapped Prawns | Bacon-Wrapped Scallops

Pintxos

Assorted Olives & Marcona Almonds

with your choice of:

Padrón Peppers

Gilda

olive, piparra pepper, anchovy skewer

Membrillo and Cheese

spanish quince paste, manchego cheese

Pan con Tomate

crusty bread, garlic, fresh crushed tomato

Brochetas de Gambas

white shrimp, spanish pepper sauce

Pimiento de Parón

chorizo, padrón pepper, roasted tomato

Tosta de Higos con Queso

roasted fig, bleu cheese

Albondigas

mini spanish meatballs

Tortilla de Papas

potato, egg, onion torte

Jamón Ibérico

hand-sliced

Croquettes

jamón | cod | potato

Pimientos del Piquillo Rellenos

crab | bonito tuna | morcilla and rice

Gambas al Ajillo

jumbo shrimp, garlic, parsley, tío pepe

Panceta

spanish-style pork belly, sweet paprika, smoked salt, cilantro, lime, fig jam

Pulpo a la Gallega

spanish octopus, potatoes, smoked spanish paprika

Calamari Fitta

fried calamari, garlic aioli

Paella

Paella Mixta

chicken, spanish chorizo, jumbo shrimp, little neck clams, mussels, piquillo peppers, lemon

Seafood Paella

jumbo shrimp, calamari, little neck clams, mussels, seasonal peas, piquillo peppers, lemon

Paella Valencia

chicken, spanish chorizo, pork belly or rabbit, seasonal peas, piquillo peppers, lemon

Paella Barcelona

chicken, spanish chorizo, jumbo shrimp, wild mushrooms, piquillo peppers, lemon

add

lobster | scallops | octopus | spanish snails | lamb | rabbit

