



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 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 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 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
