

H O R S D ' O E U V R E S

THE BITES MENU (CHOOSE 6)



BRUSCHETTA (V)

Pecorino crostini,
marinated heirloom
tomatoes in
aged balsamic

SPICY CAULIFLOWER + STILTON BLUE CHEESE (V)

Tempura cauliflower,
Deity hot sauce blend, Stilton
blue cheese crema

CACIO E PEPE (V)

Orzo pasta, pecorino romano
freshly ground black pepper

SPINACH AND FETA PHYLLO PASTRY (V)

Fig jam, feta mousse

PARMESAN STUFFED CREMINI MUSHROOMS (V)

Mushroom mousse,
aleppo pepper and nori

TARTUFO TARTS (V)

Mushroom mousse,
tartufo,
farmers cheese

TEXAS TOAST GRILLED CHEESE + TOMATO SOUP (V)

...need I say more

POTSTICKERS (V)

A choice of vegetable,
chicken, pork,
served with black vinegar

BEEF CROSTINI

Beef filet, pecorino crostini,
horseradish

CHICKEN AND WAFFLES

Tempura chicken,
Belgium waffles,
Vermont maple syrup,
Serrano chili

DEITY CRAB CAKE

A mix of jumbo lump
and backfin crab,
served with spicy remoulade

LEMONGRASS SHRIMP

Lemon grass poached shrimp,
lemon aioli, Old Bay

SPICY TUNA WITH CRISPY TEXTURES

Spicy yellowfin, sriracha,
nori, tapioca

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes,
whipped creme fraiche,
Osetra Caviar

WELLINGTON BITES

Teres major,
roasted mushrooms, black garlic

SHORT RIB SLIDERS

24 hour short rib, BBQ aioli,
gem lettuce, crispy onions

DEITY PRESENTS RONIE'S CUBAN

Braised pork shoulder and ribs,
charred speck ham,
swiss cheese, pickles,
dijonnaise