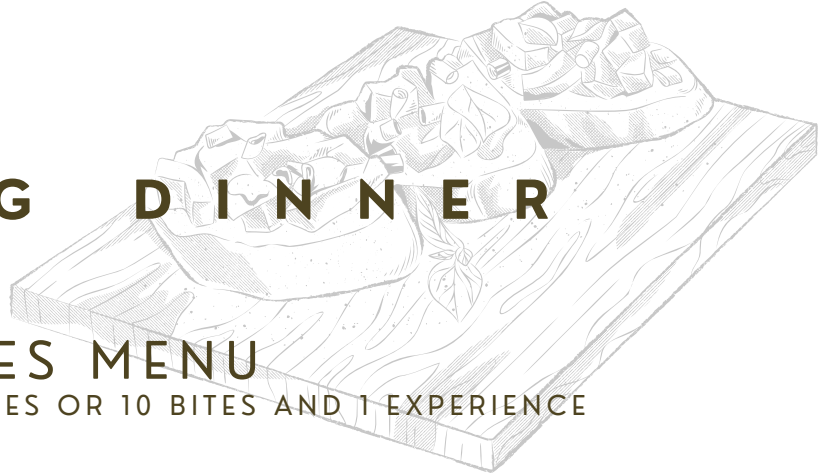


STANDING DINNER

THE BITES MENU

CHOOSE 8 BITES AND 2 EXPERIENCES OR 10 BITES AND 1 EXPERIENCE



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, 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 CRUSTINI

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

LEMON GRASS SHRIMP

Lemon grass poached shrimp,
lemon aioli, Old Bay

SPICY TUNA WITH CRISPY TEXTURES

Spicy yellowfin, sriracha,
nori, served on a tapioca cracker

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes,
whipped creme fraiche,
Osetra Caviar

WELLINGTON BITES

Teres major steak,
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

MENU BY EXECUTIVE CHEF JAMES NEAL

STANDING DINNER



TASTING EXPERIENCES

CHOOSE 8 BITES AND 2 EXPERIENCES OR 10 BITES AND 1 EXPERIENCE

A TASTE OF ITALY

With your choice of two pastas and two sauce, we'll provide a true Italian inspired experience

PASTAS + SAUCES

Orecchiette, fusilli, spaghetti, bucatini, pappardelle, orzo, or cavatelli

Basil pesto, marinara, arrabiata, "pasta in bianco", sausage and broccoli rabe, puttanesca, castelvaltrano capers and citrus
*includes insalata verde and pane fresco

A TASTE OF COMFORT

Enjoy our 24 hour braised short ribs and mashed potatoes accompanied with a fresh garden salad and warm dinner rolls

A TASTE OF MEXICO

Choose two taco flavors along with all the fixin's: rice, beans, tortilla chips, guacamole, salsa roja, and salsa verde

TACO FILLINGS

Mushroom and rajas, chicken tinga, carne asada, pork carnitas
*extra Market Supplement tacos de pescado crujientes (fried fish tacos), or cameron a la parrilla (grilled shrimp tacos)

A TASTE OF THE EAST

We'll transport you to the Orient with our crispy dumplings, egg rolls, fried rice, and lo-mein delights

DUMPLING FLAVORS

Vegetable, chicken, or pork

Vegetable egg rolls

*Extra Market Supplement for beef, pork, or shrimp in the rice and lo mein

MENU BY EXECUTIVE CHEF JAMES NEAL