

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

THE BITES MENU (CHOOSE 6)



BRUSCHETTA (V)

Roasted Squash, spiced sunflower seeds, aged balsamic

SPICY GOBI (V)

Lightly fried cauliflower in our signature hot sauce with Stilton Blue cheese

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, artufo, farmers cheese

TEXAS TOAST GRILLED CHEESE + TOMATO SOUP (V)

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

MARKET CRUDO

Fennel, apple, yuzu

LEMONGRASS 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