

HORS D'OEUVRES

(CHOOSE 6)

SEASONAL BRUSCHETTA (V)

Grilled asparagus, toasted sunflower seeds

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, tartufo, farmers cheese

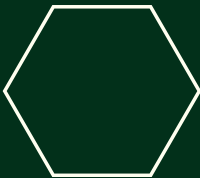
TEXAS TOAST GRILLED CHEESE+TOMATO SOUP (V)

VEGETABLE POTSTICKERS (V)

Served with black vinegar

BRANDADE

Salted cod, potato, kimchi



WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic

BEEF CROSTINI

Beef filet, pecorino crostini, horseradish

CHICKEN AND WAFFLES

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

DEITY CRAB CAKE

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

MARKET CRUDO

Rhubarb, strawberry, 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

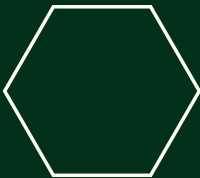
Crispy fingerling potatoes, whipped creme fraiche, Osetra caviar

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



SIT DOWN DINNER

CHOOSE 1 SALAD, 2 SIDES, AND 2 ENTRÉES

SALADS

YOUNG BEETS WITH GOAT CHEESE

Baby gem lettuce, a variety of young beets, black olive, and chèvre

THE HARVEST

Roasted seasonal vegetables, baby kale, crispy quinoa, whipped labneh

CITRUS SALAD

A selection of fresh citrus, mixed baby lettuces, fennel, citrus vinaigrette

CEASAR SALAD

Baby gem lettuces, pecorino and parmesan, croutons, white anchovy

SPRING GARDEN SALAD

Roasted asparagus, english peas, vegetable 'pistou,' quinoa

SIDES

MARKET BROCCOLI

Blanched and roasted with lemon
and fresh herbs

WARM HEIRLOOM GRAINS

Variety of seasonal market
vegetables and roasted mushrooms

HARICOT VERT

Green beans blanched and roasted
with fines herbs and lemon

FAVA BEANS AND FARROW

A variety of spring legumes
and vegetables served with
heirloom farro

MAC & CHEESE

Fusilli pasta and our
signature cheese blend

ORZO PILAF

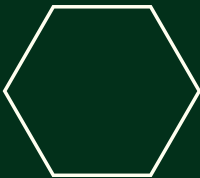
Fresh vegetables and
pickled mushroom

FINGERLING POTATOES

Poached and fried crispy, served
with creme fraiche

POMMES PUREE

Yukon potatoes and confit garlic



ENTRÉES

MEATS

CHICKEN

Herb Roasted Chicken: Herb butter and jus de vin blanc
Barbecue Chicken: Roasted chicken breast glazed in our signature
barbecue sauce

BEEF

24 hour Short Rib

Filet of Beef*

NY Strip*

Grilled Skirt Steak

~accompanied by crispy onion and your choice of sauce~

Beef Sauces

Roasted Mushroom Balsamic Jus

Red Wine Demi Glace

Herbed Butter Sauce

Chimichurri

SEAFOOD

FISH

Roasted Salmon*

Seared Yellowfin Tuna*

Local Line Caught Hake*

~Supplemental Options~

Halibut or Striped Bass

(subject to seasonal availability)

Fish Sauces

Miso Sake

Yuzu Ponzu

Herbed Lemon Cream

Thai Coconut Fumet

VEGETARIAN

~Choice of ONE~

Roasted Maitake Mushroom: Black garlic, mushroom beurre blanc
Chili Relleno: Pepper stuffed with wild rice, pickled mushrooms, seasonal
vegetables, and chili

Note: both options can be offered Vegan

Entrees combining Filet or Strip with a Fish option will result in an upcharge