



HORS D'OEUVRES

SEASONAL BRUSCHETTA (V)

Cherry tomato, aged balsamico

SPICY GOBI (V)

Tempura cauliflower and 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)

Yuzu Ponzu

BRANDADE

Salted cod, potato, kimchi

WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic

BEEF CROSTINI

Beef filet, pecorino crostini, horseradish

MENU BY EXECUTIVE CHEF JAMES NEAL



HORS D'OEUVRES

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

Yellow fin tuna, sriracha, crispy papadum

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

RONNIE'S CUBAN

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