



STANDING DINNER

CHOOSE BETWEEN

8 BITES & 2 EXPERIENCES, 10 BITES & 1 EXPERIENCE, OR 12 BITES

SMALL BITES

SEASONAL BRUSCHETTA (V)

Pecorino crostini, seasonal market veg

SPICY GOBI (V)

Tempura cauliflower and blue cheese

MARINATED TOFU & MAITAKE MUSHROOMS (V)

Matsutaki shoyu marinated tofu, roasted maitake floret, scallion

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 fluke, potato, kimchi

WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic

MENU BY EXECUTIVE CHEF JAMES NEAL



SMALL BITES

Continued

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

Local catch paired with seasonal ingredients

LEMONGRASS SHRIMP

Lemongrass poached shrimp, lemon aioli, Old Bay

SPICY TUNA WITH CRISPY TEXTURES

Yellow fin tuna, sriracha, lentil crisp

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes, whipped creme fraiche, Osetra caviar

SHORT RIB SLIDERS

24 hour short rib, smoked tomato aioli, gem lettuce, crispy onions

RONNIE'S CUBAN

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



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EXPERIENCES

A TASTE OF ITALY

Your choice of two pastas & two sauces

Pasta Selection

Orecchiette, Fusilli, Spaghetti, Bucatini, Pappardelle,
Orzo, or Cavatelli

Sauce Selection

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 MEXICO

Your choice of two taco flavors along with rice, beans, tortilla chips, guacamole, salsa
roja, and salsa verde

Taco Fillings

Mushroom and Rajas, Chicken Tinga, Carne Asada, Pork Carnitas

*extra Market Supplement for tacos de pescado crujientes (fried fish tacos), or cameron
a la parrilla (grilled shrimp tacos)

A TASTE OF THE EAST

Delicious crispy dumplings, egg rolls, fried rice, and lo-mein delights

Dumpling Choices

Vegetable, Chicken, or Pork

Vegetable Egg Rolls

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

A TASTE OF COMFORT

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

MENU BY EXECUTIVE CHEF JAMES NEAL