

COCKTAIL HOUR HORS D'OEUVRES

SEASONAL BRUSCHETTA (V)

Roasted squash, sweet peppers, crispy quinoa

SPICY GOBI (V)

Lightly fried cauliflower, Deity's signature hot sauce, Stilton blue cheese

SPINACH 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

MARINATED TOFU & MAITAKE MUSHROOMS (V)

soy marinade, roasted maitake floret, scallion

DEITY CRAB CAKE

jumbo lump and backfin crab, served with spicy remoulade

MARKET CRUDO

Local catch paired with seasonal ingredients

LEMONGRASS SHRIMP

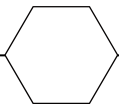
Lemongrass poached shrimp, lemon aioli, Old Bay

SPICY TUNA AND TEXTURES

Yellow fin tuna, sriracha, black pepper lentil crisp

POMMES DE TERRE AU CAVIAR

Crispy fingerling potatoes, whipped cream fraiche, Osetra caviar



COCKTAIL HOUR HORS D'OEUVRES

Continued

BRANDADE

Salted whitefish, potato, kimchi

CHICKEN AND WAFFLES

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

BEEF CROSTINI

Beef filet, pecorino crostini, horseradish

WELLINGTON BITES

Teres major steak, roasted mushrooms, black garlic

SHORT RIB SLIDERS

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

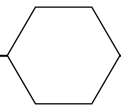
DEITY PRESENTS 'THE BULGULGI'

Thinly sliced marinated short rib, scallion, cilantro
toasted sesame banh mi

BEEF ROLL

Shaved beef, radish, apple, dijon mustard

Select 6 for Cocktail Hour



SIT DOWN DINNER

CHOICE OF 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

HEIRLOOM TOMATO SALAD

Baby gem lettuce, peaches, spiced pitipitas

SIDES

MARKET BROCCOLI

Blanched and roasted with lemon and fresh herbs

MAC & CHEESE

Fusilli pasta and our signature cheese blend

WARM HEIRLOOM GRAINS

Variety of seasonal market vegetables and roasted mushrooms

ORZO PILAF

Fresh vegetables and pickled mushroom

HARICOT VERT

Green beans blanched and roasted with fines herbs and lemon

FINGERLING POTATOES

Poached and fried crispy, served with crème fraîche

FAVA BEANS AND FARRO

A variety of spring legumes and vegetables served with heirloom farro

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 baby kale, chicories and choice of sauce ~

BEEF SAUCES

Roasted Mushroom

Balsamic Jus Red Wine Demi Glace

Herbed Butter Sauce

Chimichurri

SEAFOOD

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/VEGAN

Maitake Mushroom: Roasted confit maitake mushroom, quinoa, black garlic

Marinated Tofu: Extra firm tofu, roasted shallot, young lettuce

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