

GROUP MENUS

PREMIUM ECONOMY

1

OLIVE bread toasted w gordal olives & roasted almonds
BOREK fried pastry cigar w pastrami, comte, muhammara
 & pomegranate

2

CAPRESE w ox-heart tomato, buffalo mozzarella & baby
 basil
VITELLO TONNATO shaved veal, tuna mayo, quail eggs &
 house pickles

3

BABY BACK PORK RIBS w lager, miso & radish
DUTCH CARROTS w maple syrup, fetta & sorrel

4

SFINGI italian donuts w nutella

\$45 per person—whole table only

BUSINESS

1

OLIVE bread toasted w gordal olives & roasted almonds
ZUCCHINI flowers stuffed w four cheeses

2

FIGS w duetto, prosciutto & vincotto
OCTOPUS w mexican molé, buttered corn & popcorn
 powder

3

DUCK RAGU w pappardelle & scratchings
BABY BACK PORK RIBS w lager, miso & radish
CHARED COS lettuce w tuna mayo & fried capers

4

SFINGI italian donuts w nutella

\$55 per person—whole table only

FIRST

1 (choice of 1)

FIGS w duetto, prosciutto & vincotto
SMOKED TROUT w capers, dill, pickled onion, ricotta &
 trout roe
KING BROWN MUSHROOM w sun chokes, taleggio,
 pine nut puree & quinoa

2 (choice of 1)

VITELLO TONNATO shaved veal, tuna mayo, quail eggs &
 house pickles
OCTOPUS w mexican molé, buttered corn & popcorn
 powder

BABY BACK PORK RIBS w lager, miso & radish
 with side of

CHARED COS lettuce w tuna mayo & fried capers

3

SFINGI italian donuts w Nutella

4

CHEESE daily selection of cheeses w lavosh & bread

\$65 per person—whole table only