

# Sonsje

## FUNCTION MENU APPETIZERS

Priced per item | minimum 4 pieces per item

### Table Shares

oysters \$3

veggie spring rolls \$3

tuna tartare \$4

shrimp spring rolls \$4

shrimp cocktail \$3

vegetable crudite \$4

mozzarella tomato bites with basil pesto \$3

chicken satay with peanut sauce \$3

baked shrimp scampi \$4

### Salads

Mixed Green Salad \$3

Kale Caesar Salad \$4

### Pizzas

Signature Burger \$16

shredded lettuce, tomato, onion, special sauce

Proscuitto & Pepperdew \$16

white sauce, arugula, mozzarella, house-made ricotta, citrus

Shrimp Patata Pesto \$16

shrimp, fingerling potatoes, pesto, fresh mozzarella

Margarita \$14

fresh mozzarella, tomato, basil pesto, pecorino

Goyzas (7 for \$12)

Pork \$3

Chicken \$3

Vegetable \$3

Edamame \$3

# Sonsje

## PLATED DINNER | \$59

### First Course | choice of 1

#### Fennel & Seafood Chowder

pernod saffron, poached blue cod

#### Green Salad

goat cheese, oven dried tomato, sherry  
vinaigrette

#### Kale Salad

roast butternut squash, pecan, smoked  
cheddar, pomegranate vinaigrette

#### Coconut Curry Soup

lime

### Dessert | choice of 1

#### Crème Brûlée

toffee bananas

#### Chocolate bread Pudding

milk chocolate sauce, salted caramel,  
chantilly

### Dinner | choice of 2 + one vegetarian

#### Heirloom Cauliflower Risotto

parmesan, roast cauliflower, fine herb oil

#### Oven Roasted Duck Breast

citrus beets, confit fennel, ginger plum  
puree, a l'orange sauce

#### Olive oil poached New Bedford Cod

white bean velouté, fennel sausage, baby  
kale

#### Braised Short Ribs

smoked yukon whipped potato, blistered  
carrots, bordelaise sauce

### vegetarian options:

#### Cavatappi

eggplant caviar, crispy tofu, peas, basil  
pesto

#### Butternut Squash Ravioli

Spinach, Hazelnut Brown Butter,  
Spiced Honey, Pecorino

# Sonsje

## PLATED DINNER | \$75

### First Course | choice of 1

#### Tuna Tartare

puffed rice, furikake, lime vinaigrette

#### Green Salad

goat cheese, oven dried tomato, sherry  
vinaigrette

#### Kale Salad

roast butternut squash, pecan, smoked  
cheddar, pomegranate vinaigrette

### Dinner | choice of 2 + one vegetarian

#### Heirloom Cauliflower Risotto

parmesan, roast cauliflower, fine herb oil

#### Oven Roasted Duck Breast

citrus beets, confit fennel, ginger plum puree, a  
l'orange sauce

#### Olive oil poached New Bedford Cod

white bean velouté, fennel sausage, baby kale

#### Braised Short Ribs

smoked yukon whipped potato, blistered carrots,  
bordelaise sauce

### vegetarian options:

#### Cavatappi

eggplant caviar, crispy tofu, peas, basil pesto

#### Butternut Squash Ravioli

Spinach, Hazelnut Brown Butter, Spiced  
Honey, Pecorino

### Second Course | choice of 1

#### Fennel & Seafood Chowder

pernod saffron, poached blue cod

#### Acorn Squash Bisque

brown butter, sage (vegetarian)

#### Seared Day Boat Scallops

herry glazed pork belly, parsnip puree,  
toasted quinoa

### Dessert | choice of 1

#### Crème Brûlée

toffee bananas

#### Chocolate bread Pudding

milk chocolate sauce, salted caramel, chantilly