

# PRIX FIXE



**\$105 PER PERSON**

Please Select 3 First Course, 3 Second Course,  
and 2 Feasts (Served Family Style)

## FIRST (PLEASE SELECT 3)

### MOROCCAN HUMMUS (V)

Fava Bean, Harissa Yogurt, Puffed Quinoa, Spiced Baby Carrots

### LOBSTER FRITTERS

Carrot & Cheddar, Calamzi Dipping Sauce, Kewpie Mayo

### BAKED OYSTER "SAVANNAH" (GF)

Duxbury Oysters, Lobster, Porcini Cream Parmesan

### CRISPY TATER CUBES (GF) (V)

Joppiesaus, Farm House Gouda

### SPICY WHIPPED FETA TOAST (V)

Pickled Pepperoncini, Honey-Thyme Walnuts, Basil

### CRAB SAGANAKI TOAST

Jonah Crab, Spicy Tomato, Grecian Cheese, Meyer Lemon

### CHARRED MAITAKE MUSHROOM TOAST (V)

Whipped Miso, Yaki Sauce, Sesame

### KALE & FARRO SALAD (DF)

Shaved Fennel, Bosc Pear, Tarragon Mascarpone, Hazelnuts, Sarda

### TICO TUNA CRUDO

Black Bean Crema, Pickled Mango, Yucca Chip

### LAZY LOBSTER DUMPLINGS

Ricotta Dumplings, Black Truffle Butter, Onion Crunch, Lemon Crema

## FEAST (PLEASE SELECT 2)

### CRISPY TUNA FREGOLA (10 OZ.) (DF)

Fregola, Baby Arugula, Roasted Cauliflower, Green Olives,  
Pine Nuts, Calabrian Chili Dipping Sauce

### NIMAN RANCH LONG BONE RIBEYE STEAK (2LB.)

Steak Fries, Garlic Butter Marinated Mushrooms

### GRILLED "VIPER" CHOP

24 hour Pork Short Rib, Kimchee Fried Rice,  
Spicy "Muchim" Sauce, Crispy Shallot & Sesame

### CRISPY FIVE SPICE TOFU (V)

**+\$65/platter**

Kimchee Fried Rice, Spicy "Muchim" Sauce, Crispy Shallot & Sesame

## SECOND (PLEASE SELECT 3)

### CHICKEN & QUINOA MEATBALLS (DF)

Chinese Garlic Sauce, Spicy Mayo, Spicy Peanuts

### SEARED TRUMPET MUSHROOMS (V)

Sumac Yogurt, Crispy Cauliflower, Pickled Turnip

### ZUCCHINI ZA'ATAR (GF) (V)

Cucumber Labneh, Crispy Sesame Feta, Blossom Honey, Pistachio

### WILD GULF SHRIMP (GF) (DF)

Green Mojo, Pimenton, Fingerling Chips

### SEARED HALLOUMI CHEESE (V)

Charred Eggplant, Orange Blossom Honey, Crispy Chickpeas

### THAI OCTOPUS

Tom Kha Coconut Sauce, Maitake Mushrooms, Snap Peas, Crispy

### LAMBKOFTA

Indian Sausage Skewers, Makhani Gravy, Cucumber Raita, Lentil

### GOBI MANCHURIAN PITA (V)

Fried Cauliflower, Paneer, Kashmiri, Mozzarella,  
Manchurian Chili Sauce

### GARLIC SHRIMP PITA

Rock Shrimp, Charred Tomato Sauce, Manchego, Roast Garlic Crema

### SUJUK PITA

Turkish Beef Sausage, Mozzarella, Basil Marrow, Butter,  
Onion & Parsley Salad

### TUNISIAN CHICKEN PITA

Spicy Chicken, Harissa, Green Olive, Dates, Mozzarella, Garlic Sauce

## TREATS (ALL SERVED)

### CINNAMON BABKA BITES

Dulcey chocolate-chunk ice cream, orange blossom, red currant jam,  
candied pecans, chocolate dipping sauce

### LA BÊTE NOIRE

Valrhona Dark Chocolate cremeux, coconut yogurt, chili lime cashews,  
chamoy strawberries

\*Please be advised that consuming raw, cooked to order or under cooked meat, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses. There are a lot of ingredients in our kitchen, and not all ingredients are listed on every dish. Please tell us if someone in your party has a dietary allergy prior to ordering our delicious food.