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**GROUP DINING / FAMILY STYLE**

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# GROUP DINING / FAMILY STYLE

Served with our signature black pepper popover and sweet butter.

## MENU 1 .....105

### STARTERS

#### SEAFOOD CEVICHE “LECHE DE TIGRE”

octopus, snapper, shrimp, scallops, coconut milk, citrus, cilantro, onion, yuzu, chili oil

#### WATERMELON & HEIRLOOM TOMATO

feta, serrano peppers, mint, pomegranate

### ENTRÉES (choose 2 market sides)

#### ROASTED FREE RANGE CHICKEN

charred broccoli rabe, preserved lemon

#### HANGER STEAK

jalapeño chimichurri

### DESSERTS

#### TORTICAS DE MORON

tropical fruit, diplomat cream, guava paste, honey sauce

#### VANILLA PANNA COTTA

coconut meringue, key lime sauce

## MENU 2 .....120

### STARTERS

#### THE BETSY CRABCAKE

smoked piquillo-paprika aioli, market greens

#### CHOPPED VEGETABLE SALAD

baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

### ENTRÉES (choose 3 market sides)

#### WILD SCOTTISH SALMON

cauliflower couscous, za'atar roasted carrots, toasted almonds, charred eggplant yogurt

#### NEW YORK STRIP

red wine shallot sauce

### DESSERTS

#### VANILLA PANNA COTTA

coconut meringue, key lime sauce

#### CHOCOLATE MOUSSE

## MENU 3 .....135

### STARTERS

#### CRISPY CALAMARI & ZUCCHINI

jalapeño remoulade

#### CHOPPED VEGETABLE SALAD

baby mixed greens, corn, tomato, feta cheese, olives, avocado, beets, onions, cucumber, oregano dressing

### ENTRÉES (choose 3 market sides)

#### WILD SCOTTISH SALMON

cauliflower couscous, za'atar roasted carrots, toasted almonds, charred eggplant yogurt

#### FILET MIGNON

steak sauce

### DESSERTS

#### CHOCOLATE MOUSSE

#### TRES LECHE

Italian meringue, chili-confit pineapple

## MENU 4 .....150

### STARTERS

#### SOY-WASABI TUNA TARTARE

smashed sweet peas, crispy shallots

#### TIGER SHRIMP COCKTAIL

gin cocktail sauce, lemon

#### WATERMELON & HEIRLOOM TOMATO

feta, serrano peppers, mint, pomegranate

### ENTRÉES (choose 4 market sides)

#### GRILLED RED SNAPPER

smashed fresh peas, lime-ginger shiitake vinaigrette

#### ROASTED FREE RANGE CHICKEN

charred broccoli rabe, preserved lemon

#### DOUBLE CUT RIB EYE

shallot-red wine, bearnaise

### DESSERTS

#### CHOCOLATE MOUSSE

#### TRES LECHE

Italian meringue, chili-confit pineapple

#### TORTICAS DE MORON

tropical fruit, diplomat cream, guava paste, honey sauce

Prices are subject to 24% service charge and 9% sales tax.

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### MARKET SIDES

GRILLED ASPARAGUS, LEMON OIL  
HAND CUT PARMESAN & TRUFFLE FRIES  
GREEN WILTED SPINACH  
PAN ROASTED MAITAKE MUSHROOM  
JALAPEÑO MASHED POTATOES  
HOMESTYLE MASHED POTATOES  
LOADED BAKED POTATO

### \*VEGAN ENTRÉE AVAILABLE UPON REQUEST

STEAMED CHINESE EGGPLANT  
*lots-of-grains salad and summer beans*

### ADD SUSHI TO ANY MENU

*\$96 per 24 piece platter*

### SELECTION OF 3 ROLLS

SPICY TUNA ROLL

*avocado, sriracha, puffed rice, shallots*

YELLOWTAIL & JALAPEÑO

*yuzu guacamole, jalapeño, soy glaze, shiso leaf*

SPICY-CRISPY ROCK SHRIMP

*avocado, cucumber, sesame, grapefruit*

SCOTTISH SALMON

*fresh & smoked salmon, avocado, cucumber, daikon sprouts*

AHI TUNA & SALMON POKE

*pickled ginger, asparagus, wasabi tobiko, hijiki*

COCONUT-MACADAMIA SHRIMP

*yuzu-ginger mayo, avocado, cilantro*

SOBE VEGGIE

*yams, cucumber, avocado, yuzu, hoisin, shiso (vegan)*



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