



FOOD MENU



HORS D'OEUVRES

The Trio - \$9

Warm olives, roasted nuts & chips.

The Mezze Experience - \$14

Hummus & squash tahini, celery, carrots & cauliflower served with pita crisps.

Santé Smash Sliders - \$24

2 Wagyu beef sliders served with frites & citrus aioli.

Artisanal Meat & Cheese Board - \$49

A variety of chef curated meats (beef/pork) & cheeses served with crisps & sweets.

FLATBREADS

O'Keefe - \$21

Sugo rosa, arugula, mushroom, red onion, red pepper, heirloom tomatoes.

Da Vinci - \$24

Shrimp, white sauce, heirloom tomatoes.

Berni - \$24

Filet, red sauce, mushroom, chimichurri drizzle.

Frida - \$23

Mexican chorizo, white sauce, white onion, cilantro, avocado-poblano drizzle.

PEARLS & SHELLS

~Seasonal Oysters~

(Minimum of 3 oysters is required per order)

Silver - \$4 each

Sancerre jelly, with mignonette.

Gold - \$5 each

Citrus mignonette & Pike caviar.

CAVIAR SERVICE

Kaluga - \$95 | Imperial - \$195

30g of caviar is served with blinis, crème fraîche, chives, white & yellow eggs.

Chicken Nuggets & Caviar - \$125

15 golden chicken nuggets served with crème fraîche, Kaluga caviar, & fresh chives.

SWEETS

Golden Noir Gelato - \$14

Choice of dark chocolate or caramel gelato with chocolate chips, berry reduction, & mint leaves.

*All transactions are subject to a 20% service charge, a 5% venue fee may be applied.

Allergen notice: Food & Beverages prepared here may contain or come into contact with milk, peanuts, & tree nuts.

