

MENU



HORS D'OEUVRES

The Trio - \$9

Warm olives, roasted nuts & chips

The Mezze Experience - \$12

Pita crisps served with hummus & squash tahini

Artisanal Meat & Cheese Board - \$48

A variety of chef curated meats (beef & pork) & cheeses served with crisps and 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

Ribeye, red sauce, mushroom, chimichurri drizzle

Frida - \$23

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

Renoir - \$21

Crème de brie, pomegranates, pistachio crumble, hot honey drizzle, microgreens

PEARLS & SHELLS

~East Coast Oysters~ Minimum of 3 oysters is required per order

Silver - \$4 each

Chardonnay jelly, jalapeno mignonette

Gold - \$5 each

Honey yuzu, paddlefish caviar, gold leaf

CAVIAR SERVICE

30 grams

Imperial - \$155 / Kaluga - \$95

Served with blinis, crème fraiche, chives, yellow eggs & white eggs

SWEETS

Gelato d'oliva - \$14

Crème fraiche ice cream - paddlefish caviar, extra virgin olive oil