

GROUP MENUS

Menu # 1

Sourdough Focaccia
olive oil | balsamic

Tomato-mozzarella Arancini
artichoke cream | basil

Lavaret
fennel | herb oil | *Beurre Blanc*

Cured Pineapple
coconut | passionfruit
49

Menu # 2

Sourdough Focaccia
olive oil | balsamic

Tuna
labneh | lime | whey

Hanger Steak
gnocchi | parmesan | red wine jus

Mille-Fueille
lemon *Crème Diplomate* | berries
49

Menu # 3 (vegan)

Sourdough Focaccia
olive oil | balsamic

Beetroot Tartare
caramelized onion | goat cheese | balsamic

Eggplant
leek | vegetable demi-glace | balsamic pearls

Coconut Cream
raspberry | almond
49

Kindly inform us of your selections 3 business days before your event. We extend our group menu offerings to guests numbering 6 and above.
Please notify us of any potential food allergies or intolerances 24 hours before your event.