



1-HOUR OPEN BAR PACKAGE

\$30/PP FOR LIMITED BAR
\$40/PP FOR HOUSE BAR (ADD 4 HORS D'OEUVRES FOR \$30/PP)
\$65/PP FOR PREMIUM BAR (ADD 4 HORS D'OEUVRES FOR \$30/PP)

ASSORTMENT OF HORS D'OEUVRES
(CHOOSE ANY 3 ITEMS) OR UPGRADE TO 6 CHOICES FOR \$15/PP MORE)

CHICKEN SKEWER, COCONUT MILK, GINGER, GREEN CURRY, CILANTRO
RICE BALL, WITH SAFFRON, PARMESAN CHEESE AGED 36 MONTHS
SESAME CONE, BURRATA CREAM, TOMATO POWDER, BASIL OIL
SEASONAL MUSHROOMS, PAPRIKA TEMPURA WITH OYSTER MAYO
VEAL BITES, FRESH TUNA, LEMON, TARRAGON MAYO
JAPANESE EGGPLANT, BLACK GARLIC, SPICY HAZELNUTS
FRIED SHRIMP, KATAIFI WITH ZATZITKI SAUCE
COD CROQUETTES, WITH ALIOLI SAUCE
TAPIOCA CRACKER, WITH BEEF TARTAR
TARTLET, WITH CAULIFLOWER CREAM
TARTLET, CHEESE, HAM FOAM
KIMCHI SQUID SKEWER
CHARCUTERIE SELECTION
CHEESE SELECTIONS
FLUKE CEVICHE

3-HOUR OPEN BAR PACKAGE

\$105/PP FOR HOUSE BAR
\$140/PP FOR PREMIUM BAR

3-HOUR OPEN BAR + HORS D'OEUVRES PACKAGE

\$135/PP FOR HOUSE BAR
\$170/PP FOR PREMIUM BAR

ASSORTMENT OF HORS D'OEUVRES
(CHOOSE ANY 3 ITEMS) OR UPGRADE TO 6 CHOICES FOR \$15/PP MORE)

CHICKEN SKEWER, COCONUT MILK, GINGER, GREEN CURRY, CILANTRO
RICE BALL, WITH SAFFRON, PARMESAN CHEESE AGED 36 MONTHS
SESAME CONE, BURRATA CREAM, TOMATO POWDER, BASIL OIL
SEASONAL MUSHROOMS, PAPRIKA TEMPURA WITH OYSTER MAYO
VEAL BITES, FRESH TUNA, LEMON, TARRAGON MAYO
JAPANESE EGGPLANT, BLACK GARLIC, SPICY HAZELNUTS
FRIED SHRIMP, KATAIFI WITH ZATZITKI SAUCE
COD CROQUETTES, WITH ALIOLI SAUCE
TAPIOCA CRACKER, WITH BEEF TARTAR
TARTLET, WITH CAULIFLOWER CREAM
TARTLET, CHEESE, HAM FOAM
KIMCHI SQUID SKEWER
CHARCUTERIE SELECTION
CHEESE SELECTIONS
FLUKE CEVICHE

LIMITED BAR: INCLUDES BEER, WINE, SODA/SOFT DRINKS
HOUSE BAR: INCLUDES HOUSE RED/WHITE WINE, HOUSE BEER AND WELL MIXED DRINKS.
\$5 UPGRADE FOR SPECIALTY COCKTAILS
PREMIUM BAR: INCLUDES ALL LIQUOR AND SPECIALTY COCKTAILS
WE REQUIRE A MINIMUM OF 30 PEOPLE TO RESERVE A PRIVATE EVENT. IF 30 OR FEWER, WE CAN HOST A SEMI-PRIVATE EVENT. PRICING DOES NOT INCLUDE, 2.5% CC FEE, 8.875% TAX, AND 20% GRATUITY



MAIN DINING ROOM

SERVED FAMILY STYLE

PRICING DOES NOT INCLUDE A 2.5% CC FEE, 8.875% TAX, AND 20% GRATUITY
ADDITIONAL APPETIZERS, SIDES AND ENTREES ARE \$10 EACH PER-PERSON
*ADD OPEN BAR PACKAGE FOR UP TO 3 HOURS (OPEN BAR MENU UPON REQUEST)

PACKAGE 1 - \$125PP

1 APPETIZER, 1 SALAD, 2 PASTAS, 1 MAIN COURSE

PACKAGE 2 - \$165PP

2 APPETIZERS, 1 SALAD, 2 PASTAS, 1 MAIN COURSE
(ADD DESSERT \$10, ADD SIDE \$10)

PACKAGE 3 - \$200PP

2 APPETIZERS, 1 SALAD, 2 PASTAS, 2 MAIN COURSES, 1 SIDE, 1 DESSERT
(ADD DESSERT \$10, ADD SIDE \$10)



1-HOUR OPEN BAR PACKAGE

\$30/pp for Limited Bar

\$40/pp for House Bar (Add 4 Hors d'oeuvres for \$30/pp)

\$65/pp for Premium Bar (Add 4 Hors d'oeuvres for \$30/pp)

Assortment of Hors d'oeuvres

(Choose any 3 items) or Upgrade to 6 Choices for \$15/pp More

Japanese Eggplant in black garlic and spicy hazelnuts

Seasonal mushrooms in paprika tempura with oyster mayo

Sesame cone in burrata cream, tomato powder, basil oil

Rice ball with saffron and Parmesan cheese aged 36 months

Savory tartlet with cauliflower cream*

Cod crochetta with alioli sauce*

Fried shrimp in kataifi with zatzitki sauce

Kimchi squid skewer

Bocconcino di cotoletta di tonno al limone with tarragon mayo

Fluke ceviche

Tapioca cracker with beef tartar*

Chicken skewer with coconut milk, ginger, green curry, cilantro

Savory tartlet with cheese and ham foam*

Cheese selections

Charcuterie selection

3-HOUR OPEN BAR PACKAGE

\$105/pp for House Bar

\$140/pp for Premium Bar

3-HOUR OPEN BAR + HORS D'OEUVRES PACKAGE

\$135/pp for House Bar

\$170/pp for Premium Bar

Assortment of Hors d'oeuvres

(Choose any 3 items) or Upgrade to 6 Choices for \$15/pp More

Japanese Eggplant in black garlic and spicy hazelnuts

Seasonal mushrooms in paprika tempura with oyster mayo

Sesame cone in burrata cream, tomato powder, basil oil

Rice ball with saffron and Parmesan cheese aged 36 months

Savory tartlet with cauliflower cream*
Cod crochetta with alioli sauce*
Fried shrimp in kataifi with zatzitki sauce
Kimchi squid skewer
Bocconcino di cotoletta di tonno al limone with tarragon mayo
Fluke ceviche
Tapioca cracker with beef tartar*
Chicken skewer with coconut milk, ginger, green curry, cilantro
Savory tartlet with cheese and ham foam*
Cheese selections
Charcuterie selection

LIMITED BAR: Includes beer, wine, soda/soft drinks

HOUSE BAR: Includes house red/white wine, house beer and well mixed drinks. \$5 upgrade for specialty cocktails

PREMIUM BAR: Includes all liquor and specialty cocktails

We require a minimum of 30 people to reserve a private event. If 30 or fewer, we can host a semi-private event.
Pricing Does Not Include, 2.5% CC Fee, 8.875% Tax, and 20% Gratuity