



Dinner Prix Fixe 1, *served family style*

Appetizers

ceviche citrus, cucumber, avocado

wood oven roasted eggplant chickpeas, preserved meyer lemon, tahini, calabrian chili oil, cilantro, pita

butter lettuce salad avocado, crushed hazelnuts, orange, shallot-hazelnut vinaigrette

Raw Bar (optional)

shellfish platter

additional \$22.00 per person

Entrées

housemade tagliolini roasted heirloom tomato, mussels, rock shrimp, octopus, tilefish, garlic croutons

pan roasted whole "poulet rouge" chicken plumped raisins, toasted pinenuts, arugula

wood oven roasted fish provençal vinaigrette

Sides

wood oven roasted zucchini anchovy butter

wood oven roasted corn honey & habañoero

Desserts

genuine cookies & confections

\$75.00 per person + 8% tax + 20% service charge

sample only; subject to change

(gen • u • ine) [jen-yoo-in]

adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

Dinner Prix Fixe 2, *served family style*

Snacks

crispy hominy chile & lime

classic deviled eggs

thick cut potato chip pan fried onion dip

Appetizers

cucumber & tomato salad radish, greens, red onion, feta, champagne vinaigrette

yellowfin tuna crudo harissa, preserved meyer lemon, pickled cauliflower, cilantro

crispy pork belly kimchi, crushed peanuts, cilantro

Raw Bar (optional)

shellfish platter

additional \$22.00 per person

Entrées

wood oven roasted fish provençal vinaigrette

pan roasted whole “poulet rouge” chicken plumped raisins & pinenuts

slow roasted & grilled short rib romesco sauce, cippolini onions, hazelnuts, almonds, lemon

Sides

wood oven roasted broccoli castelvetrano olive salsa & piave vecchio

wood oven roasted fingerling potatoes

Desserts

chocolate cremoso sea salt, olive oil, crostini, espresso parfait

banana butterscotch pudding salted caramel, donuts & crema

\$100.00 per person + 8% tax + 20% service charge

sample only; subject to change



adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

(gen • u • ine) [jen-yoo-in]

Dinner Prix Fixe 3, *served family style*

Snacks

marinated olives orange peel & fennel

falafel tahini sauce & pickles

shrimp toast “banh mi”

Appetizers

beet salad pistachio pesto, preserved lemon, goat cheese

stracciatella heirloom tomato, basil, extra-virgin olive oil, sea salt

mushroom pizza taleggio & mustard greens

duck confit brussels sprouts, wild rice, pomegranate

Raw Bar (optional)

shellfish platter

additional \$22.00 per person

Entrées

wood oven roasted whole local snapper preserved meyer lemon, calabrian chile, roasted fennel

pan roasted whole “poulet rouge” chicken plumped raisins & pinenuts

32 oz wood oven roasted porterhouse sour orange-onion marmalade

sides garlic mashed potatoes, wood oven roasted broccoli with castelvetro olive salsa & piave vecchio

Sides

garlic mashed potatoes

wood oven roasted green beans shallot-hazelnut vinaigrette

Desserts

chocolate honey tart tahini ice cream & sesame brittle

brown butter pistachio cake honey roasted pistachios & vanilla ice cream

\$125.00 per person + 8% tax + 20% service charge

sample only; subject to change



adjective authentic; real; free from pretense, affectation, or hypocrisy; sincere

(gen • u • ine) [jen-yoo-in]