

1751

SEA and BAR

PRIVATE EVENTS

The following sample menus are merely a template for your pre-fixe selection. Some items are seasonal and subject to change. We are committed to providing top notch service, and can customize events to best suit your needs. Our event coordinator can answer any questions you may have, and work with you on the specifics of your event.

1

CHOPPED KALE SALAD

*sesame vinaigrette,
snow peas, apple, peanut*

CHEF'S CRUDO

seasonal

GRILLED MAHI

*Israeli cous cous, bok choy,
heirloom tomato chermoul*

SHRIMP PIZZAIOLA

*linguini, roasted garlic,
artichoke, shiitake, snow peas,
smoked tomato, parmesan*

VEAL CHEEK

parsnip puree, green apple salad

CITRUS TART

*basil whipped cream,
candied citrus*

PEANUT BUTTER & CHOCOLATE MOUSSE

shaved Belgian chocolate

*Vegetarian or Vegan options are
available upon request.*

*Please inform us of any other dietary
restrictions or allergies so that we
may best build what suits you.*

2

GUMBO

*smoked duck, andouille,
shrimp, dirty rice*

CHEF'S CRUDO

seasonal

CHOPPED KALE SALAD

*sesame vinaigrette,
snow peas, apple, peanut*

CAESAR SALAD

*romaine, black pepper cruotons,
boquerones, grated parmesan*

GRILLED SALMON

*bok choy, snow peas, shiitake,
Fresno chilie*

SEARED SCALLOP

*celeriac puree, caramelized
fennel, pickled radish*

FILET MIGNON

Niman Ranch prime, potato pave

CITRUS TART

*basil whipped cream,
candied citrus*

PEANUT BUTTER & CHOCOLATE MOUSSE

shaved Belgian chocolate

3

JUMBO SHRIMP COCKTAIL

house atomic cocktail sauce

CHEF'S CRUDO

seasonal

GUMBO

*smoked duck, andouille,
shrimp, dirty rice*

CAESAR SALAD

*romaine, black pepper crotons,
boquerones, grated parmesan*

PANEED SNAPPER

*mirliton, shallot, oven dried
tomato, chilies, smoked pan sauce*

SEARED SCALLOP

*celeriac puree, caramelized
fennel, pickled radish*

RIBEYE

*Niman Ranch prime, burgundy
hen of the woods mushroom*

CITRUS TART

*basil whipped cream,
candied citrus*

PEANUT BUTTER & CHOCOLATE MOUSSE

shaved Belgian chocolate