VATER TABLE EXPERIENC

\$150 Per Person | Max 16 Guests

Welcome Drink on Arrival Seasonal Champagne Cocktail

IST ROUND

on table family style

Charcuterie & Cheese Plates 2 Meat/2 Cheese: 3-4 Pcs Each

Seasonal Fruit & Crackers

Vegetable Crudité seasonal vegetables, chef choice remoulade

2ND ROUND

selection of 4 to be floated family style

Salmon Tartare Rice Crackers, Avocado, Caviar

Mini Goat Cheese Balls Seasonal Berries, Goat Crumble

Oysters on 1/2 Shell

Burrata

Pickled Onion, Strawberries, Balsamic Reduction

Shrimp Cocktail

Tiger Shrimp, Horseradish, Cocktail sauce

Wild Mushroom Crostini Ricotta Spread, Tarragon, Truffle, Roasted Mushrooms, Micro Greens

Truffle Potato Croquettes

$\underset{\textit{Eveything to be floated family style}}{3RD\ ROUND}$

Ceviche

Scallop crudo, Tiger Shrimp, Whitefish, corn-nuts, red onions

Pork Belly / Kimchi

Short Ribs w/ Polenta & Spinach

Hot Honey Chicken

Scallops w/ Seasonal Vegetables & Buerre Blanc

4TH ROUND

Mini Dessert Sampler

Lemon Tarts with Meringue

Budino with Oreo & Salted Caramel

Chocolate Dipped Strawberries

Macarons

Mini Cannoli

Menu Subject to Change Based on Seasonality & Availability

WATER TABLE EXPERIENCE

INCLUDED BEER, BY THE GLASS & COCKTAIL SELECTIONS

2 drinks per person included in \$150 per person

Bottled Beer

Corona Extra | Heineken | Stella | Dogfish 60 min IPA

WINE BY THE GLASS

Riesling / Bollig-Lehnart (Semi-Sweet) Mosel, Germany Sauvignon Blanc / Frenzy, Marlborough, New Zealand Chenin Blanc / Domaine Pinon, Vouvray, France Chardonnay / RoundHill, North Coast, CA Pinot Noir / Lapis Luna, North Coast, CA Cote du Rhone / La Cabotte, Rhone Valley, France Malbec / Zorzal, Terroir Unico, Mendoza Argentina Cabernet Sauvignon / Robert Hall, Paso Robles, CA

COCKTAILS

2 drinks per person included in \$150 per person

Strawberry-Basil Martini

Wheatley Vodka, Garden Party Basil Liqueur, Lime Juice Strawberry puree, Simple Syrup

Rosemary Manhattan

Old Forrestor Rye, Campari, Montenegro, Rosemary Syrup

Spiced Illicium

Fords Gin, Star Anise Ginger Syrup, Aperol, Lemon Juice

Tigers Blood Sangria

Wheatley Vodka, Blood Orange Puree, Lemon Juice Provence Rose

Cilantro-Jalepeno Margarita

Sauza Blanco Tequila, Muddled Pinapple & Cilantro Triple Sec, Garden Party Cilantro Liqueur, Lime Juice

La Senorita

Corozon Reposado, Campari, Elderflower Liqueur Blood Orange Puree, Lemon Juice

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