

2024 Season

Guest Count:

Allergies/Restrictions:

Time:

Location:



Sample Family Style Menu

Table Snacks

Curated Cheeses & Charcuterie – pear, membrillo, table crackers

Tarte Flambé – grilled flatbread with goat cheese, smoked guanciale, onion

Raw Bar

East Coast Oysters & Clams – Grenada chili mignonette, lemon, horseradish, hot sauce

Canapés

Green Mango & Lime Leaf Summer Rolls - Thai basil, cucumber, nuoc cham

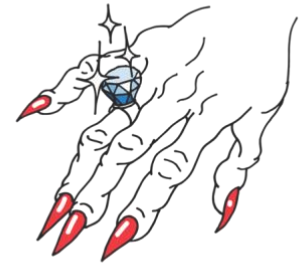
Louisiana Prawn Skewers – sambal butter, lime

Tostones & Avocado – aji amarillo, cilantro, lime

Gobi Manchurian - crispy cauliflower with curry leaf, scallion, chili, tosazu

K.F.C. Bao – kewpie, kimchi, hot sauce

ste.nyc



Family Style Dinner

1st Set

Heirloom Tomato & White Peach Panzanella – lemon basil, sherry, garlic

Sourdough Ciabatta – sea salt, dried herbs, olive oil

2nd Set

Mushroom Fried Rice – seasonal wild mushrooms, porcini duxelles, crispy garlic, scallion

Charred Market Greens – sweet soy, chili crisp, black vinegar

Blackened Catfish – garlic aioli, pinto potatoes, dill, lemon, hot sauce

Grilled Lemongrass Pork – tomatillo salsa verde, chow chow

Dessert Bar

Coconut Cassava Cake – chinotto, cream

Chocolate-Walnut Torta – sea salt, bitter cocoa, fresh cream

Yuzu – Caramel Flan – sea salt, yuzu zest