

2024 Season

Guest Count:

Allergies/Restrictions:

Time:

Location:



Sample Floating Menu

Table Snacks

Curated Cheeses & Charcuterie – pear, membrillo, table crackers

Smoked Bluefish Dip – Grenada chilies, dill, sourdough ciabatta

Raw Bar

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

Canapés

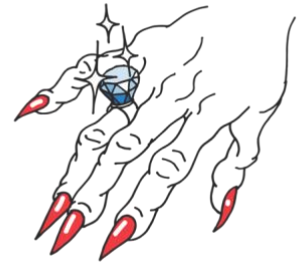
Green Mango & Lime Leaf Summer Rolls - Thai basil, cucumber, lime

Boquerones, Uni Butter & Miche

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

Soft Shell Crab Toast – garlic aioli, avocado, fermented chili

Boudin Balls – pork shoulder, liver, scallion, creole mustard



Passed

Chicken Thigh & Scallion Skewers – yuzu kosho, taré

Cochinita Pibil Tacos – pickled onion, naranja agria, pineapple-habanero, house tortillas

Stationary

Jalapeno & Scallion Skillet Cornbread – honey butter (***add cognac foie butter***)

Watermelon & Cucumber Salad – chili vinegar, peach pepper, lemon balm, olive, feta, red onion

Dirty Rice – duck liver, duck leg, trinity, scallion, duck stock

Beef Cheek & Gnocchi Ragu – bergamot gremolata, red wine, veal stock (***add truffle***)

Dessert Bar

Basque Burnt Cheesecake – cream & berry jam

Olive Oil Cake – Cointreau, berries & cream

Blueberry Cobbler – buttermilk biscuit topping, fresh cream, lemon zest