

# SUMMER FLOATING DINNER

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## HORS D'OEUVRES

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### **BROOKLYN GRANGE RADISH**

*House made butter, sea salt*

### **AVOCADO CROSTINO**

*Basil aioli, ricotta salata*

### **CRUDITE**

*Cucumber, yogurt, nigella seeds, micro salad*

### **CHILLED CORN SOUP**

*Bacon agrodolce*

### **MARINATED CRAB CLAW**

*Garlic, shallots, lemon, herbs*

### **GRILLED FLATBREAD**

*Olive tapenade, slow roasted heirloom tomatoes, pecorino*

### **MINI BLT**

*House made bacon, cherry tomato, arugula, garlic aioli*

### **GRILLED SKIRT STEAK**

*Parsley chimichurri, salt & pepper peanuts*

## PASSED SMALL PLATES

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### **GRILLED OCTOPUS**

*Garbanzo beans, saffron, spinach, sopressata*

### **HERB SPAETZLE**

*Herb salad, lemon*

### **SPICED LAMB LOIN**

*Israeli couscous, red pepper tomato chutney*



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## PASTA TABLE

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### PASTAS:

*Bucatini, Gemelli and Penne*

### SAUCES:

*Marinara, Pesto and Olive Oil, Garlic, Lemon & Parsley*

### ACCOMPANIMENTS:

*Heirloom Cherry Tomatoes, Broccoli, Roasted Eggplant, Arugula, Pancetta,  
Fresh Mozzarella, Shaved Parmigiano Reggiano*

## SEAFOOD BAR

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### OYSTERS AND CLAMS ON THE HALF SHELL

*assorted mignonettes*

### BEER POACHED SHRIMP COCKTAIL

*house made cocktail sauce*

### FLUKE CRUDO

*aji dulce, sesame vinaigrette*

### SCALLOP CEVICHE

*pickled habanero, tomato water, cilantro, mint*

## ICE CREAM STATION

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### FLAVORS:

*Mexican Chocolate, Strawberry, Cookies and Cream*

### ACCOMPANIMENTS:

*Salted Caramel, Chocolate Sauce, Seasonal Fruit  
Sauce, Candied Walnuts, Brownies*

