

Private Events Brunch Menu

Served Family Style ~ \$65 per per person

BITES

TRUFFLE DEVILED EGGS
with sumac and papadum

GAMBAS AL AJILLO SKEWERS
Garlic shrimp skewers

BURRATA AND POMODORO SECCO CICCHETTI

MAINS

AVOCADO TARTINE
Sullivan Street multigrain toast with crushed avocado,
za'atar spiced boiled egg, torshi and fresh herbs

SMOKED SALMON PLATTER
Za'atar spiced labneh, Persian cucumber, fine herbs, tomato, breakfast radish,
red onion, capers and Jerusalem bagel

FRITTATA
Spinach & Feta

IMPORTED GREEK YOGURT
House made granola, fresh berries & Florida honey

SEASONAL MELON SALAD
Cucumber, feta, mint, extra virgin olive oil

DESSERT

BAKLAVA CHEESECAKE
Spiced phyllo crisps, New York style cheesecake,
Sumac candied Sicilian pistachios

OLIVE OIL CAKE
Meyer lemon curd, blueberries, chantilly cream, pine nut praline