



Private Dinner Menu

TIER A - \$250 PER PERSON - SERVED FAMILY STYLE

Cold Mezze (choice of 3)

HUMMUS

Chickpeas, sumac, zaatar

TZATZIKI

Crushed Kalamata, fresh dill

MOUHAMMARA

Roasted red pepper, toasted walnuts, pomegranate

MELITZANOSALATA

Eggplant, Aleppo pepper, onion, citrus,

MARINATED OLIVES

Extra virgin olive oil, picked herbs

OLIVE TAPENADE DUO

Castelvetrano & Kalamata

ROASTED BEETS

Feta & pistachios

TORSHI

House pickled vegetables

SPICY PERSIAN CUCUMBERS

Almonds, goat cheese

Seafood

BRIDGE TOWER

Maine lobster cocktail, oysters, colossal shrimp,
seafood aguachile, salmon tartare

CHAR-GRILLED OYSTERS

Chargrilled oysters, scampi butter, baguette

Hot mezze (choice of 3)

SPICED WHOLE ROASTED CAULIFLOWER

Labneh, charred lemon, pomegranate

ROASTED HEIRLOOM CARROTS

with dukkah

CRISPY EGGPLANT & ZUCCHINI

Mouhammara

STEAMED LITTLE NECK CLAMS

White wine, Spanish chorizo, crushed tomatoes, fresh herbs

CHARRED SPANISH OCTOPUS

Beluga lentils, labneh, fingerling potatoes

Salads (choice of 2)

SEASONAL MELON

Cucumber, feta, mint, extra virgin olive oil

FATTOUSH

Traditional ingredients, sumac vinaigrette

MAINE LOBSTER COBB SALAD

Maine lobster, baby gem lettuce, summer truffle,
avocado, hard-boiled egg, Neuske applewood bacon,
baby heirloom tomatoes, green goddess dressing

Entrées (choice of 3)

SWORDFISH “MILANESA”

Beurre blanc, sunny side farm egg, tri color salad

WHOLE GRILLED CATCH OF THE DAY

Watercress, fennel, red onion

GRILLED HEAD-ON PRAWNS

Garlic chili butter, charred lemon, herb salad

LOBSTER RISOTTO

Carnoli rice, caviar butter

COLORADO RACK OF LAMB

Pistachio crust, black olive demi, watercress salad

30 oz . “BUTTERO” RIBEYE

Salsa verde

Sides (choice of 3)

SAUTEED BROCCOLINI

Garlic, extra virgin olive oil, lemon

ASPARAGUS

Sauce Gribiche

GRILLED MEDITERRANEAN VEGETABLES

ROASTED GARLIC POTATO PURÉE

LOADED GREEK TRUFFLE FRIES

Dessert

CHEF’S SELECTION