

RAW BAR



King Salmon Tartare

- Description: Maximizing the High fat and richness levels of the ora king, we cure the fish in a robust and earthy Greek Mountain tea cure, and combine it with a gournay cheese infused Greek yogurt.
- Sauce: - Hibiscus and Mountain Tea Cloud (cloud not shown in picture)
- Garnish: Toasted Sesmae seeds, tons of micros providing freshness
- Pickup time: 5-10 min
- Allergies: allium, dairy
- M.E.P.: App Fork



Lobster Crudo

- Description: Meant to Shine light on the Crisp texture and sweetness of the lobster meat from the ice cold waters of Maine.
- Sauce: Blood orange tumermeric Vinaigrette
- Garnish:
 - Juliene cut : bell peppers, red onion, and preserved lemon,
 - Chiffonade of Basil
 - Lemon cheek
 - (supp. 1oz kaviari Krystal caviar)
- Pickup time: 5-10 min
- Allergies: Shell fish, allium
- M.E.P.: App Fork (with suppliment mother of pearl spoon)



Red Prawn Crudo

- Description: Showcasing a stunning product from the mediterranean we serve these red prawns simply with florida citrus's
- Sauce: Campari Grapefruit
- Garnish: Citrus segments, Fresno curls, Micro flowers, micro cilantro
- Pickup time: 5-10 minutes
- Allergies: Shell fish
- M.E.P.: App Fork & app knife

Tuna Crudo (need Picture)

- Description: Inspired by the delicate side of Putanesca. (Capers, sliced Olives, Confit tomato, Black olive powder, fresh chili pepper coins)
- We are trying to source Preserved Caper leaves for opening if we cant we will subb crispy capers
- Sauce: Garlic Cream; Basil emulsion
- Garnish: Confit tomatoes, fresh peeled cherry tomatoes, Olive powder, "capers of one variety", Fresno pepper coins, Micro greens (bulls blood sorrel)
- Pickup time: 5-10 million
- Allergies: Allium
- M.E.P.: App Fork & app knife

Scallop Potato reverse Chaud Froid

- Description: Inspired by the classic dish of chaud froid (hot over cold) but executed in reverse
- This dish is all about contrast and the Beauty and enjoyment that comes when these balance perfectly. The scallop brings a sweet flavor and a soft tender texture that is served ice cold this is paired with the crispy and hot potato confit (cooked in butter). The contrasting flavors reach true synergy and are completed with the addition of the Truffle tapenade that's brings its brineness of olives, vinegar and the Complexity off the preserved truffles
- ***AS SOON AS THIS DISH IS PLATED IT WALKS IMMEDIATELY; IT CANNOT WAIT EVER OR ITS PURPOSE IS LOST
- Scallops are being Sourced from _____
- Sauce: Truffle Tappenade Vinaigrette
- Garnish: Oil, Smoked Black salt
- Pickup time: 5-10 million
- Allergies: Allium
- M.E.P.: App Fork & app knife

AVA Whole Dorade Sashimi

- Description: Whole fish with multiple sauces allowing the guest to mix and match
- Sauce: Served with anchoïade, basil emulsion, ladolemono, romesco
- Garnish: Colotoro Pickles
- Pickup time: 15-20 min
- Allergies: alliums
- M.E.P.:



Seafood Tower

(picture is from a previous concept but will look like this)

- Description: Shrimp cocktail, East coast oyster, West Coast Oyster, King Crab Roll Cut into 4, Lobster crudo, Matinated head on langostine, Scallop sliced & dressed with truffle vin, Salmon TarTar, - Add Kristal caviar
- Sauce: Cocktail sauce; Mignonette
- Garnish: Blanched Rockweed over the ice; lemon cheeks
- Pickup time: 15 minutes
- Allergies:
- M.E.P.:

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