# LARGE PLATES

# Sweet & Spicy Poached Salmon



#### Description:

Slow poached salmon (60z) in a sweet spicy soy served with charred tomato salad, sourdough croutons, pesto dressing

#### Sauce:

Sweet spicy soy:

sweet soy, garlic, sesame oil, sugar, red chilli flakes

Pesto:

parsley, cilantro, mint, cashew, parmesan cheese, evoo

Garnish: red onion, micro cilantro

Salmon will be served medium. Temperature can be changed upon request but do not offer

Salmon will already be poached in advance, the sweet spicy soy **cannot** be removed

Pick up time: 12-15min

Allergies: Soy, Garlic, Sesame, Seafood, Gluten, Nuts, Onions, Dairy,

Citrus, Cilantro

# Whole Branzino



## Description:

Robata grilled then stuffed with thyme, lemon a la minute

Fish will be deboned inside but will have head and tail on. Served with tomato vierge sauce then flambeed table side.

### Sauce:

Tomato vierge sauce: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt

## Pick up time:

18-22 minutes

Allergies: Seafood, Onions, Garlic, Citrus

M.E.P. Fork, Spoon, Lighter, Copper pot

# Whole Roasted Maine Lobster



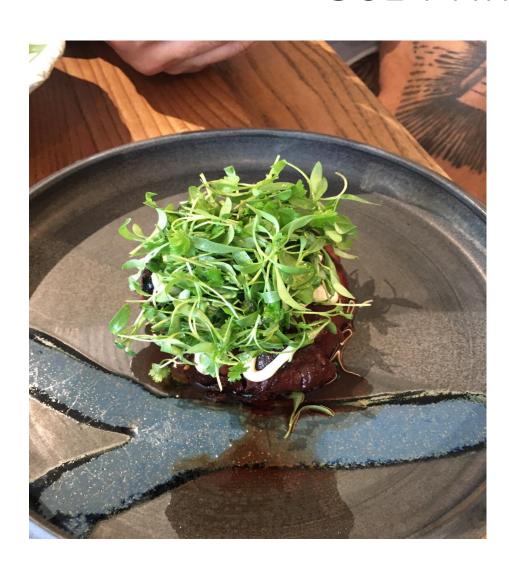
### Description:

1.5 lb Maine lobster cut in half served with a yuzu kosho vierge butter

#### Sauce:

- Vierge: tomatoes, evoo, shallots, garlic, tomato, saffron, basil, thyme, white balsamic, salt, then mixed with butter, red yuzu kosho, minced garlic, lemon zest,
- Garnish: Red micro shiso
- Pickup time: 16-20
- Allergies: Shellfish, Onions, Garlic, Dairy, Citrus, Cilantro

# 8oz Prime Tenderloin



### Description:

8oz Prime beef tenderloin marinated a la minute in sweet spicy soy then grilled and served with ponzu aioli

#### Sauce:

Sweet spicy soy: sweet soy, garlic, sesame oil, sugar, red chili flakes

Ponzu aioli: lemon juice, soy, rice vinegar, mayo

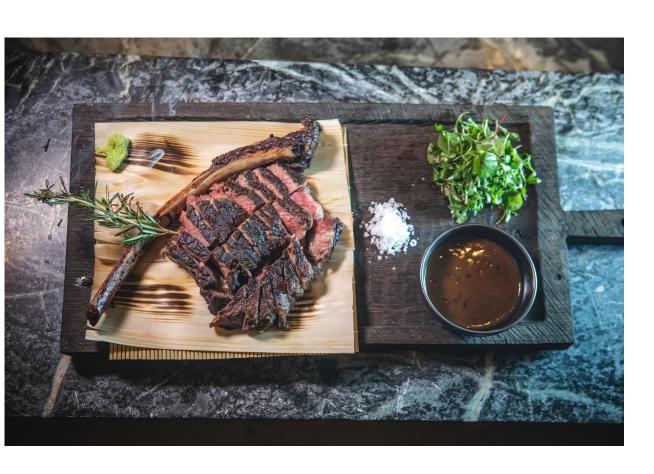
Garnish: micro mixed greens Specify temperature on ticket. Steak can be plain (not marinated) for allergies purposes.

Pickup time: Rare 12-15 min

Medium Rare 18-20 min Medium 22-26 min Med Well 28-32 min Well done 35-40 min

Allergies: Soy, Garlic, Dairy, Sesame, Citrus, Eggs, Cilantro

# 32oz Tomahawk



### Description:

Robata grilled prime tomahawk served with shallot butter. (Needs to be tempered)

### Sauce:

Onion jus: onions, balsamic, maple syrup, soy, shichimi, butter

Garnish: micro mix greens with lemon vinaigrette (lemon, evoo, salt, pepper)

Specify temperature on ticket. Meat will come sliced as default

Pickup time: Rare 30 min

Med Rare - 35min Med 40min\_

Med Well 45min Well done 1h

Allergies: Soy, Onions, Dairy, Citrus

# Wagyu Beef



- Description: 2 ounce minimum Striploin cut of Japanese Wagyu.
- Sauces: Creamy ponzu, ponzu, onion jus.
- Allergies: Soy, Onions, Dairy, Citrus, Garlic, Sesame, Eggs, Cilantro