

OSTRA

OSTRA WINTER MENU

PASSED HORS D'OEUVRES

Cold Smoked Salmon Tartare with Caviar

Hamachi Crudo, Citrus, Aji Aioli, Cilantro

Yellowfin Tuna, Cured Tomato, Black Olive, Basil

Crispy East Coast Oyster, Remoulade, Pickled Serrano...\$6.00 per person surcharge

Tempura Shrimp, Mango-Papaya Jam

Jonah Crab Cake, Espelette Aioli, Cilantro

Crispy Lobster Ravioli, Carrot-Ginger Beurre Monté... \$6.00 per person surcharge

Beef Tenderloin Teriyaki, Ginger & Soy Sauce, Sesame Seed Crumble, Scallion... \$6.00 per person surcharge

Beef Carpaccio, Pickled Shallot and White Beech Mushroom

Grilled Sesame Soy Chicken Saté, Spicy Peanut Sauce

Grilled Chicken Saté, Greek Yogurt, Garlic, Cucumber

Serrano Ham and Manchego Bomba Rice "Arancini"

Piquillo Pepper Crostini, Olive Oil Whipped Ricotta, Oregano (*vegetarian*)

Bomba Rice "Arancini" Saffron, Garlic (*vegetarian*)

Soft Blue Cheese Crostini, Local Honey, Candied Walnut (*vegetarian*)

Bruschetta of Roast Asparagus with Parmesan (*vegetarian*)

Mediterranean Vegetable Tapenade, Toast (*vegan*)

All food and beverage costs incur a minimum 18% service charge, 7% taxable administrative fee, and 7% tax

Certain items may be served raw, undercooked, or may be cooked to your specifications

Please advise your Event Planner of any allergies

Please note, our menu is based on product availability and may be subject to change.

FIRST COURSES

Classic Romaine Caesar Salad

Small Leaf Kale, Caesar Dressed, Pumpernickel Croutons, Parmesan

Simple Salad, Aged Jerez Vinegar, Olive Oil, Pickled Onion Leaves

Garden Greens, Lemon Whipped Ricotta, Aged Chardonnay Vinaigrette, Pecorino

Sugar Beets with Aged Soft Goat Cheese, Aged Chardonnay and Honey Vinaigrette

Arugula Salad with Black Truffle Vinaigrette, Pine Nuts, Golden Raisins, Parmesan

Yellowfin Tuna Carpaccio, Cured Cherry Tomato, Aged Balsamic, Black Olive, Sweet Garlic Aioli

Hamachi, Citrus, Aji, Cilantro, Jalapeño Oil, Mexican Chiltepin Pepper

Salmon Tartare, Cold Smoked, Chervil, Shallots, Crème Fraîche and Caviar...\$12 per person surcharge

Prime Beef Carpaccio, Black Truffle Aioli, Shaved Radish, Marinated Exotic Mushrooms, Pickled Shallot

Maine Lobster Bisque with Cognac and Fleuron

Paella "Risotto", Bomba Rice, Local Shellfish, Chorizo, Saffron... \$4.00 per person surcharge

Lobster Risotto with Heirloom Squash, Fine Herb... \$6.00 per person surcharge

Wild Mushroom Risotto, Black Truffle, Parmesan

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ENTREES

Pan Roasted Halibut/Cod, Sweet Garlic Whipped Potato, Exotic Mushrooms, Porcini Brodo*

Grilled Salmon, Cauliflower Purée, Market Vegetable Rôti*

Grilled Branzino Filet, Garlic & Lemon Baste, Roasted Potatoes, Onion, Radish

Grilled Atlantic Swordfish, Romesco, Piquillo Pepper, Shishito Pepper, Baby Artichoke*

Monkfish Osso Buco with Rice Beans, Serrano Ham, Pine Nuts and Basil

Grilled Sea Bream in Trevisano Leaf, Extra Virgin Olive Oil, Lemon, Snipped Herbs,
Seasonal Accompaniments...\$12.00 per person surcharge

All Natural Chicken, Pommes Purée, Winter Vegetable Rôti, Natural Pan Jus

Grilled Filet Mignon* Maître d'Hôtel, Vin Cotto
Pommes Purée, Seasonal Market Vegetables

Grilled Sirloin* Maître d'Hôtel, Vin Cotto
Pommes Purée, Seasonal Market Vegetables

Prime Dry Aged Ribeye* Maître d'Hôtel, Vin Cotto...\$15.00 per person surcharge
Pommes Purée, Seasonal Market Vegetables

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THE OSTRA 'EXPERIENCE' DINNER

Entrée course options available to choose from the night of your event

ENTREES

Served 'A La Carte' (Select 4)

Pan Roasted Halibut, Citrus Beurre Blanc

Monkfish Osso Bucco, Castelvetrano Olive Gremolata

Grilled Faroe Island Salmon, Cider-Mustard Glaze

Grilled Branzino Filet, Lemon & Herb Garlic Baste

Grilled Sea Bream in Trevisano Leaf, Extra Virgin Olive Oil, Lemon, Snipped Herbs

All-Natural Game Hen, Lemon Herb Sauce

Grilled Atlantic Swordfish, Piquillo & Marcona Almond Romesco

New York Sirloin 'Au Poivre'* 14oz

Grilled Rack of Lamb*, Vin Cotto... \$15 surcharge per person

Filet Mignon* 8oz, Roasted Garlic, Bone Marrow Butter

New York Sirloin* 14oz, Roasted Garlic, Bone Marrow Butter

Prime Dry-Aged Ribeye* 18oz, Roasted Garlic, Bone Marrow Butter

Accompanied by:

Family Style Side Flight

Pommes Purée

Broccolini, Pine Nuts, Chilies

Joyberry Farms Mushrooms, Garlic & Thyme

Truffle-Parmesan Fries

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DESSERT

Dessert Trio

chocolate mousse bombe, vanilla flan and lemon cream with fresh berries

Snow Egg Meringue

lemon mousse, raspberry, basil

Seasonal Fruit Tart

vanilla ice cream

Chocolate Mousse

chantilly cream, cocoa nib, sea salt

Additionals

Salted Caramel Chocolate Truffles... \$6.00 Per Person

Passed or Plated for Table

Mallomars... \$5.00 Per Person

Passed or Plated for Table

Specialty Cakes

Choice of Chocolate or Vanilla Cake

Choice of Chocolate or Vanilla Buttercream

Simple, elegant design based on occasion

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