

THE TASTING TABLE

\$68 PER PERSON

for each course choose one item per person

GREEK SALAD

*cucumber, roma tomato, cherry tomato,
shallot, pistachio whipped feta (v)*

OCTOPUS CARPACCIO

smoked paprika aioli, potato chips, fried capers

HAMACHI CRUDO*

*persian lime powder, calabrian
chile, osetra, blood orange*



GRILLED WILD MUSHROOMS

*mojo rojo risotto, grey oyster mushroom,
almonds (vg)*

CRAB SQUID INK LINGUINI

sambal butter, chives

ROBATA GRILLED HAMACHI

artichoke & pea risotto

DENVER CUT*

thinly sliced, corn mamaliga



CHOCOHOLIC

chocolate mousse, caramel, macademia nuts

BASQUE CHEESECAKE

strawberry tomato coulis



SOF HOSPITALITY

FOR THE TABLE

FRENA | 9

*pistachio butter,
pickled peppers olives (v)*

HALLOUMI BITES | 12

trio of olives (v)



A LA CARTE

MINI KEBABS | 28

herb yogurt tahini, almond chili crisp

BEYOND GREEN SALAD | 16

*7 greens & herbs, crispy buckwheat, parsley cream,
pickled peppers & onions, blossom dressing (v)*

TUNA CARPACCIO* | 22

eggplant cream, capers, dried garlic, yuzu oil

GREEK SALAD | 16

*cucumber, roma tomato, cherry tomato, shallot,
pistachio whipped feta (v)*



CRAB SQUID INK LINGUINI | 36

sambal butter, chives

TIGER SHRIMP | 55

arak beurre blanc, garlic, tarragon, thyme, frena

SEARED BRANZINO | 50

*tomato gazpacho, dill oil, fennel,
shallot, kalamata olive*

LAMB CHOPS* | 60

cauliflower & sunchoke skordalia, pearl onion



SIDES

FRIES | 12

lemon zest, parmesan, parsley (v)

BUTTERNUT SQUASH | 14

sour cream, aleppo pepper (v)

GRILLED BROCCOLINI | 14

frena crumb, tzatziki (v)

OYSTERS

Thursday to Saturday

\$3 / ea on the half shell

\$4 / ea dressed

EGGPLANT CARPACCIO | 18

*red onion, jalapeño, tomato purée, pine nuts,
myzithra cheese (v)*

OCTOPUS | 25

romesco, bish bash, bruléed onion, chives

HAMACHI CRUDO* | 25

*persian lime powder, calabrian chile, osetra,
blood orange*

GRILLED WILD MUSHROOMS | 30

mojo rojo risotto, grey oyster mushroom, almonds (vg)

ROBATA GRILLED HAMACHI | 55

artichoke & pea risotto

FILET MIGNON* | 55

*peppercorn sauce, morel mushrooms, chives
add foie gras +15*

DENVER CUT* | 42

thinly sliced, corn mamaliga

HUDSON VALLEY FOIE GRAS | 15

2oz, grade "A"

OSETRA CAVIAR* | MKT

1/2 oz