



## EASTER FEAST

for the table - 59 per person

### STARTERS

#### **AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

#### **SMOKED BURRATA**

beets, citrus, pistachios, calabrian chilies

#### **WAGYU SHAKING BEEF**

bibb lettuce, black pepper, nuoc cham

#### **JAMAICAN JERK FRIED CHICKEN**

mango, fermented scotch bonnet pepper

add wood-fired gulf shrimp and oysters | +12 per person

### INTERNATIONAL MIXED GRILL

#### **HAWAIIAN STYLE SNAPPER**

mushroom fried rice, chicories, black bean vinaigrette

#### **CHARCOAL-GRILLED SINALOAN CHICKEN**

achiote, chilies, sweet potatoes, avocado

#### **SMOKED ST. LOUIS RIBS**

american dry rub, sweet and smoky barbecue

#### **SLOW SMOKED PRIME RIB**

mushroom & brussels sprout medley

### SIDES

#### **RIB TIP MAC + CHEESE**

#### **BRUSSELS SPROUTS**

### DESSERTS

#### **FIREMAN DEREK'S KEY LIME PIE**

graham cracker crust, whipped cream

#### **SPUN TO ORDER SOFT SERVE**

salted caramel, valhrona chocolate sauce

## BOTTOMLESS

\$25

**RED, WHITE OR ROSE WINE**

**SANGRIA AND MIMOSAS**

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness. Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*