

Dinner Menu

Caviar

Served with Blinis, egg, crème fraiche

| | Bump | 1/2 oz | 1oz |
|---------------------------|------|--------|-----|
| Sasasian Royal Osetra | - | - | 190 |
| Sasasian Premium Sturgeon | 20 | 60 | 100 |

Shrimp Cocktail 20
Miso Cocktail Sauce

Oysters 30/60
Moon Dancer, ME

Raw Seafood Platter for Two 75
4 Oysters, 4 Shrimps, Ceviche, Scallop & Caviar

Cheese Plate 28

3 Cheeses & Accouterments

Charcuterie Plate 30

3 Cured Meats & Accouterments

Seabass Ceviche 24

Leche de Tigre, Jalapeno, Tomato

Burrata 24

Tomatoes, Strawberries, Balsamic

Three Cheese Arancini 20

Garlic aioli

Seared Scallops 36

Yellow Quinoa, Palm Pureé, Pesto

Cacio & Pepe Ravioli 26

Parmigiano Reggiano, Tomato Sauce

Potstickers 22

Sesame seeds, Eel sauce

Chicken Skewers 22

Sweet sauce, Green Onions

Steak Skewers 22

Chimichurri

Braised Short Ribs 36

Carrots & Koji Purée, Veal Demi-Glace

Branzino 36

Yellow Quinoa, Palm Pureé, Pesto

Beef Meatballs 22

Pomodoro, Parmigiano Reggiano, Fresh Herbs

Vegan Quinoa 17

Yellow Quinoa, Asparagus, Tomatoes, Walnuts, Red Onions

Fingerling Potatoes 14

Brussel Sprouts 14

Yuca 14

DESSERTS

Tiramisù 15

Cheesecake 15

Chocolate Pots de Crème 15

**3% Economic Impact Fee*

Donahue Cocktails

YOU COULD BE MY LOVER 20

Pumpkin seeds infused Bourbon & Rum, Swedish Kronan, Coconut & All Spice, Aromatic Bitters

I WAS MADE FOR DANCING 18

Chai Tea Infused Vodka, Granola Washed Amaretto, Spiced Pear, Lemon, Black Walnut Bitters

DONAHUE 19

Roses Infused Vodka, Elderflowers, Rose Vermouth, Lemon, Champagne, Spring Kiss Air

HELP ME LOSE MY MIND 18

Pisco, Underberg, Amaretto, Lemon, Egg White

EL TORO DE PUCARÀ 22

Aji Infused Pisco, El Silencio Mezcal, Housemade Chicha, Licor43, Lime, Aromatic Bitters

MIRAGE 19

Turmeric Infused Tequila, Suze, Lime, Lemongrass, Chamomile Lavender Essence

DE VERDAD 18

Omeca Los Altos Tequila, Montenegro, Mandarin & Carrot, Lemon, Tiki Bitters

THE LESS I KNOW THE BETTER 20

Sesame Infused Irish Whiskey, Plantation Stiggins' Rum, Frangelico, Cascara, Black Walnuts & Angostura Bitters

G & T 18

Gin Infused with Citrus, Cranberry, Apple, Autumn Spices, Bay Leaves, Mediterranean Tonic Water

OAXACA ITALIANO 18

El Silencio Mezcal, Yellow Chartreuse, Italicus, Campari, Lemon

BAY OF BENGAL 18

Cognac Vodka, Mulled Wine Reduction, Lemon, Orange, Sparkling Wine

TEMPTATION 20

Raspberries Infused Vodka, White Chocolate, Raspberries Reduction, Espresso.

THE DONAHUE MARTINI & CAVIAR 40

Caviar & Truffle Infused Vodka, Chamomile Infused Mancino Vermouth, White Pepper Tincture
Served with caviar on the side.