



Welcome

FRUIT

Exotic fruit display for 4 guests 48

Exotic fruit display for 6 guests 72

Artisan cheese display, dried fruits, focaccia, EVOO for 4 guests 80

SEAFOOD MOMENTS

Caviar bling box, traditional accoutrement, Kaluga 270, Osetra 260, Baerii 190

Cocktail tiers, lobster tail, petite oyster, king crab, shrimp, traditional sauces, sea salted butter 275

WHIM-SICLES

Mango paleta, watermelon, tajin 8

Pina colada popsicle, dark chocolate 12

COCKTAILS

Mimosa Program OJ, Grapefruit, Passionfruit, Ginger, Pear, Peach 14

Classic Bloody Mary Haku Vodka, House Bloody Mary Mix 17

Champagne Cocktail 2.0 Ampelidae Rose, Gran Bassano Bianco, Grapefruit, Orange 18

Spritz #1 St George Botanivore, Gran Classico, Soda, Bubbles 20

Spritz #2 Siete Misterios Mezcal, Rosolio, Passionfruit, Soda, Bubbles 24

Spritz #3 Montenegro Amaro, Mulasano Rosso, Amontillado Sherry, Soda, Bubbles 20

The Salty Dog Castle & Key Sacred Spring Vodka, Oleo, Grapefruit, Special Salt 14

A Dance With The Devil Siete Misterios Mezcal, Turmeric, Lime, Passionfruit, Habanero 18

Celery 75 St George Terrior Gin, Lemon, Celery, Bubbles 17

Let The Beet Drop Rhum J.M , Beet, Lime, Ginger² 17

Breakfast of Champions Coffee-Soaked Vodka, Espresso, St George Coffee, Demerara 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Menus are subject to change or availability.