

# family style

*please select 3 from each course*

## FOR THE TABLE

WARM MICHE + CULTURED BUTTER

## FIRST

NYC BURRATA  
*charred grapes, chive oil, aged balsamic*

BRUSSELS SPROUT TACOS  
*thai chili, pepper jam, caramelized yogurt*

SMOKED CARROT HUMMUS  
*laffa bread, harissa, sesame*

MERGUEZ LAMB MEATBALLS  
*golden raisin pesto, yogurt*

AVOCADO FRIES  
*gochujang aioli, furikake*

## SALAD

SHAVED BRUSSELS SPROUT  
*cranberries, toasted almonds, ricotta salata, citrus dressing*

## MAIN

8 OZ HANGER STEAK

SIMPLE GRILLED FISH

TRADEMARK'S BRICK CHICKEN

OWEN'S SHRIMP PAD THAI 23  
*bok choy, carrots, peanuts*

FALAFEL WAFFLE  
*roasted vegetables, spicy chickpeas, herbed labneh*

## SIDES

EVOO SMASHED NEW POTATOES  
*romesco*

CRISPY BRUSSELS SPROUTS  
*sweet chili glaze*

FRIES

CREAMY SMOKED GOUDA POLENTA

FRIED GREEN TOMATOES  
& STRACCIATELLA

## CHEF'S SEASONAL DESSERT

*consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness*

EXECUTIVE CHEF: STEPHANY BURGOS  
CULINARY DIRECTOR: JEFF HASKELL

