



THE PLATED *Summer 2026 - Menu Options*



APPETIZERS

Fried Burrata

Served with marinara, pesto, grilled bread

Tuna Crudo

Yuzu soy, cucumber, pickled onion, avocado crema

Sweet Corn Arepas

Whipped queso fresco, sugar snap pea salad

Saffron Marinated Head-On Prawns

Smoked paprika aioli, fresh arugula

Crispy Fried Deviled Egg

Caviar, bacon, chives

S A L A D S

Grilled Stone Fruit Salad

Whipped ricotta, crispy prosciutto, heirloom tomatoes

Watermelon Salad

Heirloom tomatoes, jalapeño basil dressing, tajín, pickled onion

Arugula Salad

Blueberries, strawberries, toasted almonds, red onion, goat cheese

Roasted Beet Salad

Za'atar labneh, strawberries, basil dressing, candied walnuts

Mixed Greens

Honeycrisp apple, toasted walnuts, red onion, shaved manchego, champagne dressing



E N T R É E S

Grilled Ribeye

Porcini butter, charred broccolini, garlic mashed potatoes

Grilled Branzino

Aji amarillo beurre blanc, corn succotash, fennel cucumber salad

Pan-Seared Salmon

Olive tomato relish, grilled zucchini, roasted new potatoes

Herb-Roasted Chicken

Meyer lemon pan jus, creamy corn polenta, charred asparagus

Braised Short Ribs

Patatas bravas, charred broccolini, sherry reduction

Braised Short RibsPan-Seared Scallops

Patatas bravas, charred broccolini, sherry redu Corn risotto, blistered cherry tomatoesction



DESSERTS

Strawberry Pavlova

Crisp meringue with fresh strawberries, cream

Brown Butter Ice Cream Sundae

Salted date caramel, brown sugar roasted plantains

Crème Brûlée

Classic vanilla custard with a caramelized sugar crust

Churros

Served with warm dark chocolate sauce

Date Shake Panna Cotta

Creamy panna cotta with rich date flavor

Dark Chocolate Pot de Crème

Silky chocolate custard with deep cocoa notes