

SACRED SPECIALS

[*Sacred Cocktail*]

SPRING SONATA

STOLICHNAYA VODKA, DRY VERMOUTH, CRÈME DE VIOLETTE,
LEMON, HOUSE MADE STRAWBERRY WHITE BALSAMIC SHRUB,
ROSE WATER FOAM, MINT TINCTURE

[*Shareable Plate*]

MOZZARELLA TART

FRESH MOZZARELLA AND ROASTED TOMATO TART BAKED GOLDEN
BROWN, TOPPED WITH THIN SLICED PROSCIUTTO, SUNDRIED TOMATO
PESTO, ARUGULA AND BALSAMIC VINAIGRETTE

[*Land & Sea*]

JURGIELEWICZ LONG ISLAND DUCK BREAST

OAK GRILLED JURGIELEWICZ 5 SPICE LONG ISLAND DUCK BREAST
BASTED WITH HOISIN, SERVED SLICED OVER RED QUINOA PILAF
AND STEAMED GREEN BEANS

PAN SEARED MEDITERRANEAN BRANZINO

PAN SEARED MEDITERRANEAN BRANZINO TOPPED WITH A
SHERRY VINEGAR VIERGE, TOMATOES AND MIXED ITALIAN OLIVES,
SERVED WITH ROASTED BABY YUKON POTATOES

[*Dessert*]

HOUSE-MADE KILLER CHOCOLATE CAKE

TRIPLE LAYER ESPRESSO LACED CAKE WITH DUTCH COCOA FROSTING
SERVED WITH A SCOOP OF HOMEMADE VANILLA ICE CREAM

SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.