

PRIVATE DINING AT dessous

Seventy Dollar Private Dining Menu - 20% gratuity additional, coffee, tea and non-alcoholic beverages included

Our menu is always in flux with the seasons and is presented to share - Our Chef will create a selection of dishes - 4 to 6 savory and 2 desserts from this menu for you and your guests to pass and enjoy together!

Please reach out to us for groups of 20 guests or more to make arrangements for your special celebration

ASSORTED SUSHI

with wasabi, pickled ginger, edamame

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

dessous CAESAR*

romaine, Reggiano, boquerones, fermented black beans, chili oil, soft boiled quail's egg, naan crouton

DUCK CONFIT NACHOS

Crisped wontons, manchego, avocado, sriracha crème fraîche

SPANISH EGGS*

Durham's Tricklements smoked salmon, golden potatoes, sunflower shoots, smoked salt, baguette

SKILLET STRIP 40 CLOVES OF GARLIC

mushroom cream, golden potatoes two ways, vegetables of the season

SWEET, SAVORY AND SPICY SEA BASS*

French baked rice, tropical gastrique, baby bok choy, Brinery kimchi

BRAISED LAMB SHANK

Indian spiced vegetable stew, jus, crème fraîche

also available, and delicious, as a vegetarian dish with roasted aromatic cauliflower in place of lamb!

VEGAN FLAVOR EXPLOSION!

seared tofu, aromatic bulgur, spicy braised greens, chili reduction, fresh avocado

GREEN CHICKEN

spicy green chili broth, French baked rice, castelvetrano olives, sweet onion

WARM WEATHER SPACCATELLI

tomato cream, English peas, fennel bulbs and fronds, mozzarella di bufala, pan roasted gulf shrimp
also available, and delicious, as a vegetarian dish without pan roasted gulf shrimp

SIMPLE FISH or SIMPLE STEAK

chili Mélange, fresh lime, French baked rice, vegetables of the season, salsa verde and tropical chutney

SWEET

ELDERBERRY SORBET

Cava, basil, berries

CHOCOLATE AND CHILES

flourless chocolate cake with chile, scented chantilly cream

CITRUS PIE

lemon curd, chantilly cream

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*Seventy Dollar Private Dining Menu Individually Plated
20% gratuity additional, coffee, tea and non-alcoholic beverages included*

APPETIZERS

(Choose 2 which will be plated to share)

DUCK CONFIT NACHOS

Crisped wontons, manchego, avocado, sriracha crème fraîche

AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

CRAB CAKE

quick slaw, lemon scented mayo

*ASSORTED SUSHI

SECOND COURSE

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

SOUP OF THE SEASON

MAIN COURSE

(Choose 3 in addition to the Vegan Flavor Explosion for your guests to select from)

VEGAN FLAVOR EXPLOSION

seared tofu, aromatic bulgur, spicy braised greens, chili reduction, fresh avocado

SKILLET STRIP 40 CLOVES OF GARLIC

Mushroom cream, golden potatoes two ways, vegetables of the season

SWEET, SAVORY AND SPICY SEA BASS*

French baked rice, tropical gastrique, baby bok choy, Brinery kimchi

BRAISED LAMB SHANK

Indian spiced vegetable stew, jus, crème fraîche

also available, and delicious, as a vegetarian dish with roasted aromatic cauliflower in place of lamb!

GREEN CHICKEN

spicy green chili broth, French baked rice, castelvetrano and sweet onion relish

WARM WEATHER SPACCATELLI

tomato cream, English peas, fennel bulbs and fronds, mozzarella di bufala, pan roasted gulf shrimp
also available, and delicious, as a vegetarian dish without pan roasted gulf shrimp

SIMPLE FISH

chili Mélange, fresh lime, French baked rice, vegetables of the season, salsa verde, tropical chutney

SWEETS

ELDERBERRY SORBET

Cava, basil, berries

CHOCOLATE AND CHILES

flourless chocolate cake with chile, scented chantilly cream

CITRUS PIE

lemon curd, chantilly cream