

PRIVATE DINING AT dessous

*Our menu is always in flux with the seasons and is presented to share
Our Chef will create a selection of dishes including four savory and one sweet from this menu for you
and your guests to pass and enjoy together!*

Forty Five Dollar Private Dining Menu - 20% gratuity additional, coffee, tea and soda service included

DUCK CONFIT NACHOS

Crisped wontons, manchego, avocado, sriracha crème fraîche

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

SOUP OF THE SEASON

AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

SPANISH EGGS*

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

dessous CAESAR*

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

SKILLET STRIP WITH 40 CLOVES OF GARLIC

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

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, castelvatrano and sweet onion relish

SIMPLE FISH

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

FIRST COURSE

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

SOUP OF THE SEASON

MAIN COURSE

SKILLET STRIP WITH 40 CLOVES OF GARLIC

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

VEGAN FLAVOR EXPLOSION!

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

GREEN CHICKEN

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

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