

DEL MAR

NAPLES

PRIVATE DINING MENU OPTIONS

~ \$75 PER PERSON ~

FOR THE TABLE

~ DIPS & SPREADS ~

SECOND COURSE

choice of

~ TOMATO SALAD ~

heirloom tomatoes, marinated feta, red onion, bell pepper,
cucumber vinaigrette *gf/v*

~ MIXED GREENS SALAD ~

manchego cheese, marcona almonds, lemon EVOO *gf/v*

ENTRÉE

choice of

~ SWORDFISH ~

marinated olives, pine nuts, confit potatoes,
saffron tomato sauce *gf*

~ HALF ROASTED CHICKEN ~

curried carrots, sunflower seeds, za'atar *gf*

~ SALMON ~

roasted cauliflower, garlic, red grapes, cauliflower purée,
mustard vinaigrette *gf*

~ 8 OZ FILET ~

(additional \$10)

wood grilled, garlic broccoli rabe, rosemary potatoes,
leeks, tomato reduction *gf*

DESSERT

choice of

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*

DEL MAR

NAPLES

PRIVATE DINING MENU OPTIONS

~ \$85 PER PERSON ~

FOR THE TABLE

~ DIPS & SPREADS ~

~ LAMB MEATBALLS ~

harissa stewed tomato sauce, crumbled feta

SECOND COURSE

choice of

~ TOMATO SALAD ~

heirloom tomatoes, marinated feta, red onion, bell pepper,
cucumber vinaigrette *gf/v*

~ MIXED GREENS SALAD ~

manchego cheese, marcona almonds, lemon EVOO *gf/v*

ENTRÉE

choice of

~ SWORDFISH ~

marinated olives, pine nuts, confit potatoes, saffron tomato sauce *gf*

~ HALF ROASTED CHICKEN ~

curried carrots, sunflower seeds, za'atar *gf*

~ SALMON ~

roasted cauliflower, garlic, red grapes, cauliflower purée,
mustard vinaigrette *gf*

~ 8 OZ FILET ~

(additional \$10)

wood grilled, garlic broccoli rabe, rosemary potatoes,
leeks, tomato reduction *gf*

DESSERT

choice of

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*

DEL MAR

NAPLES

PRIVATE DINING MENU OPTIONS

~ \$95 PER PERSON ~

FOR THE TABLE

~ DIPS & SPREADS ~

~ LAMB MEATBALLS ~

harissa stewed tomato sauce, crumbled feta

SECOND COURSE

choice of

~ TOMATO SALAD ~

heirloom tomatoes, marinated feta, red onion, bell pepper,
cucumber vinaigrette *gf/v*

~ MIXED GREENS SALAD ~

manchego cheese, marcona almonds, lemon EVOO *gf/v*

ENTRÉE

choice of

~ 8 OZ FILET ~

wood grilled, garlic broccoli rabe, rosemary potatoes,
leeks, tomato reduction *gf*

~ SEA BASS ~

heirloom tomato broth, fennel confit, citrus labneh *gf*

~ SNAPPER ~

blistered tomatoes, artichoke, cilantro pesto *gf*

~ VEAL CHOP ~

sherry cipollini onions, wild mushrooms, serrano ham *gf*

DESSERT

choice of

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*

DEL MAR

NAPLES

PRIVATE DINING MENU OPTIONS

~ \$105 PER PERSON ~

FOR THE TABLE

~ DIPS & SPREADS ~

~ LAMB MEATBALLS ~

harissa stewed tomato sauce, crumbled feta

SECOND COURSE

choice of

~ TOMATO SALAD ~

heirloom tomatoes, marinated feta, red onion, bell pepper,
cucumber vinaigrette *gf/v*

~ MIXED GREENS SALAD ~

manchego cheese, marcona almonds, lemon EVOO *gf/v*

ENTRÉE

choice of

~ 16 OZ RIBEYE ~

hearth roasted peppers, zucchini, red onions,
lemon gremolata, aged balsamic *gf*

~ SEA BASS ~

heirloom tomato broth, fennel confit, citrus labneh *gf*

~ HALF BRANZINO ~

house greens, lemon caper vinaigrette, olive crushed potatoes *gf*

~ VEAL CHOP ~

sherry cipollini onions, wild mushrooms, serrano ham *gf*

DESSERT

choice of

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*

DEL MAR

NAPLES

PRIVATE DINING MENU OPTIONS

~ \$125 PER PERSON ~

FOR THE TABLE

~ DIPS & SPREADS ~

~ LAMB MEATBALLS ~

harissa stewed tomato sauce, crumbled feta

SECOND COURSE

choice of

~ TOMATO SALAD ~

heirloom tomatoes, marinated feta, red onion, bell pepper,
cucumber vinaigrette *gf/v*

~ MIXED GREENS SALAD ~

manchego cheese, marcona almonds, lemon EVOO *gf/v*

ENTRÉE

choice of

~ 16 OZ RIBEYE ~

hearth roasted peppers, zucchini, red onions,
lemon gremolata, aged balsamic *gf*

~ SEAFOOD SPAGHETTI ~

lobster, scallops, sweet garlic tomato sauce,
parmigiana reggiano, calabrian chili

~ HALF BRANZINO ~

house greens, lemon caper vinaigrette, olive crushed potatoes *gf*

~ HALF LAMB RACK TAGINE ~

seasonal squash, apricots, green olives, couscous,
roasted chili lemon relish *gf*

DESSERT

choice of

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*