

# 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

*choose 3*

~ 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, cambozola, calabrian chili broccolini,  
rosemary potatoes, EVOO, aged balsamic *gf*

### DESSERT

*choose 2*

~ 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

*choose 3*

~ 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, cambozola, calabrian chili broccolini,  
rosemary potatoes, EVOO, aged balsamic *gf*

### DESSERT

*choose 2*

~ 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

*choose 3*

~ 8 OZ FILET ~

wood grilled, cambozola, calabrian chili broccolini,  
rosemary potatoes, EVOO, aged balsamic *gf*

~ SEA BASS ~

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

~ SNAPPER ~

blistered tomatoes, artichoke,  
roasted garlic & eggplant, cilantro pesto *gf*

~ VEAL CHOP ~

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

### DESSERT

*choose 2*

~ 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

*choose 3*

~ 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 ~

olive oil crushed potatoes, radicchio, frisée,  
lemon caper vinaigrette *gf*

~ VEAL CHOP ~

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

### DESSERT

*choose 2*

~ 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

*choose 3*

~ 16 OZ RIBEYE ~

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

~ LOBSTER SPAGHETTI ~

sweet garlic tomato sauce, parmigiana reggiano,  
calabrian chili

~ HALF BRANZINO ~

olive oil crushed potatoes, radicchio, frisée,  
lemon caper vinaigrette *gf*

~ HALF LAMB RACK TAGINE ~

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

### DESSERT

*choose 2*

~ OLIVE OIL CAKE ~

seasonal fruit, pinenut streusel, whipped mascarpone, saba

~ HAZELNUT TART ~

valrhona chocolate, dates

~ TURKISH COFFEE MOUSSE ~

whipped cream, coffee crumble *gf*