

# OSTRA

## SAMPLE PRIVATE DINING ROOM MENU

### PASSED HORS D'OEUVRES

Cold Smoked Salmon Tartare with Caviar

Hamachi Crudo, Citrus, Aji Aioli, Cilantro

Yellowfin Tuna, Cured Tomato, Black Olive, Basil

Crispy East Coast Oyster, Aji Aioli, Pickled Serrano

Jonah Crab Cake, Aji Aioli, Cilantro

Crisp Skate Fingers, Roasted Garlic and Saffron Aioli

Jonah Crab Bisque, Roasted Fennel Foam

Jonah Crab Salad, Cucumber and Mango

Crispy Lobster Ravioli, Carrot-Ginger Beurre Monté

Beef Carpaccio, Pickled Shallot and White Beech Mushroom

Seared Foie Gras Toasts with Quince Jam

Grilled Lemon and Rosemary Chicken Sate, Chimichurri

Serrano Ham, Mahon, Quince Jam, Mission Fig Toast

Crispy Maitake Mushroom with Garlic Aioli (*vegetarian*)

Piquillo Pepper Crostini, Olive Oil Whipped Ricotta, Oregano(*vegetarian*)

Bomba Rice "Arancini" Saffron, Garlic (*vegetarian*)

Romesco Crostini, Shishito Pepper, Sea Salt (*vegetarian*)

Bruschetta of Roast Asparagus with Parmesan (*vegetarian*)

Mediterranean Vegetable Tapenade, White Anchovy (*vegetarian/without anchovy*)

## **FIRST COURSES**

Classic Romaine Caesar Salad

Small Leaf Kale, Caesar Dressed, Pumpernickel Croutons, Parmesan

Simple Salad, Aged Jerez Vinegar, Olive Oil, Pickled Onion Leaves

Sugar Beets with Aged Soft Goat Cheese, Aged Chardonnay and Honey Vinaigrette

Arugula and Fennel Salad with Marcona Almonds, Golden Raisins, Parmesan

Yellowfin Tuna Carpaccio, Cured Cherry Tomato, Aged Balsamico, Black Olive, Sweet Garlic Aioli

Hamachi, Citrus, Aji, Cilantro, Jalapeño Oil, Mexican Chiltepin Pepper

Salmon Tartare, Cold Smoked, Chervil, Shallots, Crème Fraîche and Caviar (+\$10 per person)

Serrano Ham, Idiazabal Cheese, Tomato Jam Toast

Prime Beef Carpaccio, Aji Aioli, Shaved Radish, Pickled Shallot

Maine Lobster Bisque with Cognac and Fleuron

Paella "Risotto", Bomba Rice, Local Shellfish, Chorizo, Saffron

Oxtail Risotto with Malbec, Trevisano, Toasted Garlic and Bone Marrow

Lobster Risotto with Heirloom Squash, Fine Herb

**Additional Options**

*may be added on as a course*

**LOCAL SHELLFISH\***

Selection of 6 at \$21 per person

Thatch Island Oysters  
Cape Cod  
*Massachusetts*

Cotuit Bay Oysters  
Cape Cod  
*Massachusetts*

East Beach Blondes Oysters  
Charlestown  
*Rhode Island*

Little Neck Clams  
*Ipswich*

U-12 Shrimp, House-Made Horseradish Cocktail...\$18 per person (5 pieces)

*Certain items may be served raw, undercooked, or may be cooked to your specifications*

*Please advise your Event Planner of any allergies*

*Please note, our menu is based on product availability and may be subject to change.*

## ENTREES

Grilled Salmon, Parsnip Purée, Peas, Asparagus & Exotic Mushrooms

Grilled Branzino Filet, Salt Cured Lemon, Garlic & Herb Baste, Roasted Potatoes, Onion, Radish

Native Cod, Sweet Garlic Whipped Potato, Exotic Mushrooms, Porcini Brodo

Grilled Atlantic Swordfish, Romesco, Piquillo Pepper, Shishito Pepper, Baby Artichoke\*

Grilled Sea Bream in Trevisano Leaf, Extra Virgin Olive Oil, Lemon, Snipped Herbs,  
Seasonal Accompaniments...\$10.00 per person surcharge

All Natural Chicken, Pommes Purée, Summer Vegetable Rôti, Natural Pan Jus

Grilled Filet Mignon\* Maître d'Hôtel, Vin Cotto  
*Pommes Purée, Roasted Shallot, Mushroom and Garlic*

Grilled Sirloin\* Maître d'Hôtel, Vin Cotto  
*Pommes Purée, Roasted Shallot, Mushroom and Garlic*

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## **DESSERT**

### Dessert Trio

*Chocolate Mousse Bombe, Tahitian Rice Brulee and Lemon Cream with Fresh Berries*

### Snow Egg Meringue

*lemon mousse, raspberry, basil*

### Seasonal Fruit Tart

*vanilla ice cream*

### Seasonal Fruit Salad

*sorbet*

### Chocolate Cremeux

*milk crumble, raspberry*

## ***Additional***

Truffles...\$4.00 per person

*passed or plated for table, seasonal flavors*

Macarons...\$6.00 per person

*passed or plated for table, seasonal flavors*

## **Specialty Cakes**

Chocolate Ganache Cake

Vanilla Cake, Bavarian Cream, Buttercream

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