

DINNER



SEAFOOD PLATES

OYSTERS	18
Seasonal Selection, Daily Sauce	
PRAWNS	18
Chilled, Mango Mousseline, Ver Jus	
CRAB	15
Colossal Crab, Cognac Sauce	

SOCIAL TASTES

TUNA	12
Fennel Crusted, Avocado, Orange, Savory Tuile	
SCALLOPS & PORK BELLY	14
Artichoke, Balsamic Jus Gras	
RISOTTO	13
Beef Cheek Ragout, Beignets	
LAMB	15
Golden Mushrooms, English Peas	
VEGETABLE	12
Asparagus, Montrachet, Pancetta Vinaigrette	
MEAT	14
Filet, Shallot Tart Tatin, Thyme Reduction	
VESPER WEDGE	11
Grilled Wedge, Potato Croutons, Smoked Tomato, Blue Cheese	
CRAB	14
Crispy Crab Cake, Beurre Blanc, Kale Slaw	

SIDE PLATES

GRILLED ASPARAGUS	7
VESPER CREAMED SPINACH	7
ROASTED WILD MUSHROOMS	7
CRISPY FINGERLING POTATOES	7

SOCIAL BITES

CHICKEN	9
Deep Fried Chicken Liver, Curry Raisin Mayo	
PICKLES AND PATE	9
Seasonal Homemade Pickles, Country Pate, Rye Bread	
GRILLED CHEESE	8
Selections:	
- Bacon, Tomato Marmalade & Chevre	
- Duck Confit, Gruyere & Strawberry Jam	
- Spanish Olive, Manchego & Fig	
SCHMEAR	8
Selections:	
- Eggplant & Labneh	
- Broad Bean, Pecorino & Mint	
- Crab, Apple & Celeriac Puree, Remoulade	

SOCIAL PLATES



PRIME CUTS	55
16 oz. Prime Center Cut New York Strip	
Chateaubriand	65 35
FISH	Market Price
Market Catch, Aromatics, Citrus Gastrique	
POULTRY	29 21
Roasted Boned 1/2 Chicken, Honey, Lemon, Thyme	
VEGETABLE	25 19
Vesper Seasonal Pot Pie, Wild Mushroom, Fava Beans, Tarragon Cheese Crust	