



ART OF DINING MENU

APP, ENTREE & DESSERT \$60

APPETIZERS

BITTERBALLEN

Classic Dutch beefstew, flash fried, truffle aioli

SEAFOOD DUMPLINGS

Crunchy seafood wonton with spicy mayo

TUNA CARPACCIO*

Thinly pressed tuna, edamame, mango, soy vinaigrette

ENTREES

LINGUINI FRUIT DE MERE

Mussels, shrimp, little neck clams, linguini, garlic, chili, parsley, lemon pangrattato

GRILLED SALMON

Grilled filet, roasted baby corn, heirloom cherry tomato, butternut squash parsley cream, sweet pea mint coulie

BRAISED AIRLINE CHICKEN BREAST

Potato pave, grilled napa cabbage, thyme chicken jus

DESSERT

BOSCHE BOLL

A famous Dutch profiterole filled with creme diplomat and covered in Belgium chocolate

KEY LIME PANNA COTTA

Honeycomb, fresh strawberries, cinnamon stick made from mascarpone

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

