



PRIX-FIXE MENU

Four Course Prix-Fixe Menu 65pp

WINE PAIRING 45PP (Optional)

FIRST COURSE

choice of

- CRAB CAKES** Freeze Peppers, Herbs, Garlic Aioli
- GOAT CHEESE SALAD** Mixed Greens, Dried Cherry, Candy Walnut, Truffle Balsamic Vinaigrette
- KALE CAESAR** Gem Lettuce, Shaved Parmesan, Homemade Dressing
- OCTOPUS** Black Ink Squid Hummus, Onion, Pomegranate

SECOND COURSE

choice of

- MUSHROOM MARSALA TAGLIATELLE** Shitake, Crimini, Portobello
- LOBSTER RAVIOLI** Sage, Saffron, Clarified Butter
- LINGUINE CLAMS** White Wine Sauce, Garlic, Shallot

THIRD COURSE

choice of

- BRANZINO** Couscous, Pepper Salad, Lemon Sauce
- NY STRIP** New York Strip, Herb Roasted Potato, Garden Bouquet, Red Wine Sauce
- MUSSELS FRA DIAVOLO** Spicy Tomato Sauce, Herbs

DESSERT

choice of

- PEACH COBBLER** Vanilla Ice Cream
- KEY LIME MOUSSE** Berry Compote
- HOMEMADE BREAD PUDDING** Vanilla Ice Cream

Curated by Executive Chef and Owner, Javier Suarez

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.

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