



Happy Mother's Day

CAVIAR SERVICE

Keluga Supreme* | 30g MP

Ossetra Supreme* | 30g MP

Accoutrements Include: Warm Blinis, Warm Kettle Chips, Egg Whites, Egg Yolk, Crème Fraiche, Chives, Onions

WINE PAIRING - 39PP (OPTIONAL)

FIRST COURSE

CRAB SALAD

Alaskan Crab, Dragon Fruit, Frisée Lettuce, Bell Peppers, Chardonnay Vinaigrette

Add Caviar \$22

OCTOPUS

Black Squid Ink Hummus, Red Onion, Pomegranate

Add Caviar \$22

CLAMS CASINO

Apple Smoked Bacon, Bell Peppers, Red Onion

TOMATO GAZPACHO

Beef Steak & Heirloom Tomatoes, Basil, Brioche Croutons

SECOND COURSE

EGGPLANT FRUTTI DI MARE

Tagliolini, Clams, Shrimp, Mussels, Octopus

LOBSTER RAVIOLI

Maine Lobster, Sage, Saffron Butter

Add Caviar \$22

SCALLOPS

Bay Scallops, Saffron Risotto, Lobster Velouté

Add Caviar \$22

SURF & TURF

Sous Vide Filet Mignon, Maine Lobster Tail, Truffled Parsnip Puree, Sautéed Florentinos

\$20 Supplement, Add Caviar \$22

Vegetarian Option Available Upon Request

DESSERT

Homemade Bread Pudding

Traditional Tiramisu

NY Cheesecake

PRIX-FIXE MENU 95PP

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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