



PRIX-FIXE MENU

Three Course Prix-Fixe Menu 65pp

AVAILABLE MONDAY - FRIDAY

WINE PAIRING 28PP (OPTIONAL)

FIRST COURSE

choice of

CRAB CAKES Frisée Salad, Bell Peppers, Herbs, Garlic Aioli - *Add Caviar 18*

CAESAR SALAD Gem Lettuce, Anchovies, Shaved Parmesan, Homemade Caesar Dressing

GOAT CHEESE SALAD Mixed Greens, Dried Cherries, Candy Walnuts, Truffle Balsamic Vinaigrette

SECOND COURSE

choice of

BRANZINO Couscous, Pepper Salad, Lemon Sauce

MUSSELS FRA DIAVOLO Spicy Tomato Sauce, Fine Herbs

MUSHROOM MARSALA TAGLIATELLE Shitake, Crimini, Portobello

18 HR PRIME BRAISED SHORT RIB Mashed Potatoes, Broccolini, Topped With Bordelaise Sauce

HALF ROASTED CHICKEN Herb Roasted Potato, Brussel Sprouts, Chicken Au Jus

DESSERT

choice of

HOMEMADE BREAD PUDDING Vanilla Ice Cream

TRADITIONAL TIRAMISU Espresso-Soaked Ladyfingers & Rich Mascarpone 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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