

RELAX, EXTRAVAGANCE IS ALWAYS IN SEASON
- Oscar Wilde

*A public place
for private
Affairs*

MENU

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COCKTAIL STYLE
Signature Bites

WE WILL MONITOR THE ARRIVAL OF GUESTS AND EVENING FLOW TO
COMMUNICATE THE FOOD SERVICE WITH THE CHEF

OPTION 1

5 FORK & FINGER FRIENDLY BITES
2 HOURS | \$65 PP

OPTION 2

SIGNATURE BITES PLATTER
10 GUESTS | \$57 EACH

MAX OF 3 PLATTERS PER TYPE FOR PRE ORDER



- CHEESE BOARD** CHEF'S SELECTION OF ARTISAN CHEESES, FRESH FRUIT, HOUSEMADE JAMS & ASSORTED CRACKERS
CHARCUTERIE CHEF'S SELECTION OF CURED MEATS, MARINATED OLIVES, HOUSEMADE PICKLES & GRILLED SOURDOUGH
CRUDITÉ PLATTER SEASONAL VEGETABLES, HOUSEMADE CHICKPEA HUMMUS, MARINATED OLIVES & GRILLED PITA
BLACK TRUFFLE ARANCINI HOUSEMADE MARINARA, BASIL
WILDE SLIDERS AGED WHITE CHEDDAR, STOUR-BRAISED ONION, BRIOCHE BUN
HOT HONEY CHICKEN SLIDERS DILL PICKLE, BUTTERMILK RANCH, BRIOCHE BUN
MINI CROQUE MONSIEUR GRILLED HAM AND CHEESE SANDWICH TOPPED WITH BÉCHAMEL SAUCE
PORK BELLY BUNS KOREAN GLAZED PORK BELLY, PICKLED CABBAGE, MICRO CILANTRO
WILDE WINGS JUMBO SPICY HONEY GLAZED, SESAME SEEDS, SCALLIONS, HOMEMADE BLUE CHEESE, BABY CARROTS
ASSORTED MINI DESSERT BITES MACARONS & MINI TARTS
CHICKEN TERIYAKI DUMPLINGS GREEN BEANS, CRISPY ONIONS, GREENS, PONZU, SESAME OIL
SHRIMP CEVICHE BITES SERVED IN TORTILLA CHIPS

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Experiences

Mediterranean Raw Bar

"The World was My Oyster but I used The Wrong fork "
~Oscar Wilde~

RAW SEAFOOD TOWERS

THE STAR CHILD \$65 DOZEN OYSTERS, SHRIMP COCKTAIL

THE HAPPY PRINCE \$90 DOZEN OYSTERS, SHRIMP COCKTAIL, TUNA TARTARE

THE SELFISH GIANT \$115 DOZEN OYSTERS, SHRIMP COCKTAIL, TUNA TARTARE, CLAMS



INDIVIDUALLY ORDERED PLATTERS | SERVES ABOUT 10 GUESTS

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SEATED DINNER
Prix Fixe



\$70 PER PERSON

PRE-SELECT | 3 STARTERS | 5 ENTREES | 2 DESSERTS

GUEST CHOICE UPON ARRIVAL | PLATED INDIVIDUALLY

STARTERS

CRISPY CALAMARI POLENTA BREADED CALAMARI, PICKLED ONIONS, MARINARA SAUCE

TRUFFLE ARANCINI TRUFFLE RICE BALLS, MARINARA SAUCE, PARMESAN CHEESE

GREEK SALAD BABY GEM LETTUCE, CUCUMBER, TOMATOES, RED ONION, FETA CHEESE IN A LEMON VINAIGRETTE

TUNA TARTAR WATERMELON CONFIT, PONZU, SERVED WITH CRISPY WONTONS

BURRATA PESTO, SUNDRIED TOMATO, ARUGULA SALAD

CHARRED MEDITERRANEAN OCTOPUS ROMESCO SAUCE, HASSELBACK, POTATOES & OLIVES

SHRIMP CEVICHE SERVED WITH TORTILLA CHIPS

ENTREES

ORGANIC GRILLED CHIKEN GRILLED ORGANIC BONELESS CHICKEN, LEMON JUS

TRUFFLED GNOCCHI PORCINI DUXELLE-BROWN BUTTER CREAM, FRIED SAGE, CHIVES, PARMESAN CHEESE

WILDE BACON CHEESEBURGER 8 OZ PATTY, GRILLED BRIOCHE BUN, BACON, LETTUCE, TOMATO, ONION, PICKLES & OUR HOMEMADE SPECIAL SAUCE

CLAM LINGUINI CHERRY STONE CLAMS, LINGUINI, WHITE WINE, EXTRA VIRGIN OLIVE OIL AND FRESH HERBS

BLACK SEA BASS CHARD +8 LEMON, CAPERS, WILD RICE, SWISS CHARD

STEAK & FRITES +12 12 OZ USDA PRIME NY STRIP, BLACK GARLIC, HERB BUTTER, RAINBOW POTATOES

DESSERTS

NEW YORK CHEESECAKE TRADITIONAL NY STYLE CHEESECAKE

PIZOOKIE BAKED CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA ICE CREAM MADE IN AN IRON SKILLET

GELATOS TRIO MANGO, COCONUT, RASPBERRY

TIRAMISU MASCARPONE CHEESE, ZABAGLIONE, WHIPPED CREAM, ESPRESSO SOAKED VANILLA CHIFFON CAKE, SAVOIA DI COOKIES, BELGIAN COCOA POWDER



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SEATED BRUNCH

Prix Fixe

2 COURSE PRIX-FIXE BRUNCH

\$55 PER PERSON

APPETIZERS | PRE-SELECT 2
CAESAR SALAD
ASSORTED MINI PASTRIES
SEASONAL FRUIT BOWL

ENTREES | PRE-SELECT 4
OMELETTE
FRENCH TOAST
CROQUE MONSIEUR
AVOCADO TOAST
EGG BENEDICTS (SALMON +\$5)
STEAK & EGGS +\$12

**1 COMPLIMENTARY MIMOSA/ BELLINI OR
KIR ROYALE**

AFTERNOON TEA + BRUNCH

\$70 PER PERSON

ENTREES | PRE-SELECT 4
OMELETTE
FRENCH TOAST
CROQUE MONSIEUR
AVOCADO TOAST
EGG BENEDICTS (SALMON +\$5)
STEAK & EGGS +\$12

**1 COMPLIMENTARY MIMOSA/ BELLINI OR
KIR ROYALE**

TEA TIME
WILDE'S SWEETS
HERBAL INFUSION TEA SELECTION
SWEETENED PASTRIES
ASSORTED TEA SCONES

BRUNCH ADD ONS

- +\$10 PP NON-ALCOHOLIC BEVERAGES INCLUDED: SOFT DRINKS, TEA, JUICE, AND DRIP COFFEE
- +\$55 PP OPEN BAR MIMOSA, BELLINI, AND KIR ROYALE, WINE & BEERS (2 HOURS)



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Beverage Packages

PREMIUM BEER & WINE

\$55 per person 2 hours | \$ 30 Per Additional Hour

AVAILABLE SUNDAYS-WEDNESDAYS COMBINED WITH FOOD

DRAFT BEERS

OSCAR WILDE'S FULL SELECTION OF BEERS ON GOLD TAP

WHINE WINES

PINOT GRIGIO, STELLA, DELLE VENEZIE, IT, 19

SAUVIGNON BLANC, MAISON LEGRAND, CHARENTAIS, FR, 22'

CHARDONNAY, HAMILTON CREEK, NAPA VALLEY, CA, 21'

RED WINES

PINOT NOIR, MURPHY GOODE, CA, 22'

PETITE SIRAH, SPELLBOUND, CA, 221

SPARKLING & ROSÉ

CAVA, BRUT ROSE, MERCAT, CATALONIA, SP

HAMPTON WATER, ROSE, LANGUEDOC, FR, 22'

SPIRITS & COCKTAILS A-LA-CARTE

PREMIUM BEER WINE & SPIRITS

\$75 per person 2 Hours | \$35 Per Additional Hour

Full Premium Beer & Wine Package + Spirits Listed Below:

VODKA: TITO ´S, KETEL ONE, GREY GOOSE

TEQUILA: ESPOLON BLANCO, EL TEQUILENO BLANCO

MEZCAL: DEL MAGUEY LA VIDA , PELOTÓN DE LA MUERTE

WHISKEY: KNOB CREEK, ELIJAH CRAIG SMALL BATCH, FOUR ROSES SMALL BATCH, MAKER'S MARK, COPPER DOG

GIN: BOMBAY SAPPHIRE, GUNPOWDER, GINLANE 1751

RUM: ZACAPA 23

ULTRA PREMIUM BEER, WINE, SPIRITS & SPECIALTY COCKTAILS

\$95 per person 2 Hours | \$45 Per Additional Hour

Full Premium Beer & Wine Package + Spirits Listed Below: + Select 5 Specialty Cocktails from our menu

VODKA: TITO ´S, KETEL ONE, GREY GOOSE

TEQUILA: HERRADURA, VOLCÁN MILAGRO

MEZCAL: BANHEZ, PELOTÓN DE LA MUERTE

WHISKEY: KNOB CREEK, WOODFORD RESERVE, FOUR ROSES SMALL BATCH, MAKER'S MARK, COPPER DOG

GIN: HENDRICK'S, PLYMOUTH, GINLANE 1751

RUM: DIPLOMATICO, EXCLUSIVO

ON CONSUMPTION

ALL BEVERAGES ORDERED WILL BE PLACED ON EVENT TAB AND CLOSED OUT TO THE CC ON FILE AND WILL APPLY TOWARD THE MINIMUM SPEND. HOST CAN LEAVE THE SPEND OPEN OR SET A FIXED AMOUNT IF DESIRED.

WE WILL ADVISE THE EVENT HOST ONCE THE MAXIMUM ALLOTTED SPEND IS BEING REACHED.

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