



## PRIX-FIXE MENU

*Three Course Prix-Fixe Menu 65pp*

AVAILABLE MONDAY - FRIDAY

WINE PAIRING 28PP (OPTIONAL)

### FIRST COURSE

*choice of*

**OCTOPUS** Black Ink Squid Hummus, Onion, Pomegranate

**CRAB CAKES** Freeze Peppers, Herbs, Garlic Aioli - *Add Caviar 18*

**KALE CAESAR** Gem Lettuce, Anchovies, Shaved Parmesan, Homemade Caesar Dressing

**GOAT CHEESE SALD** Mixed Greens, Dried Cherry, Candy Walnut, 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

**CONNECTICUT LOBSTER ROLL** Steamed Maine Lobster, Old Bay Butter, Chives, Lemon - *Add Caviar 18*

**BABY RACK OF LAMB** New Zealand Lamb, Polenta, Sautéed Broccoli, Raspberry Demi-Glaze - *Add Caviar 18*

### DESSERT

*choice of*

**KEY LIME MOUSSE** Berry Compote

**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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