



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

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

CONNECTICUT LOBSTER ROLL Steamed Maine Lobster, Old Bay Butter, Chives, Lemon - *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.

STAY CONNECTED



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