



TASTING MENU

Tasting Menu 68pp

AVAILABLE MONDAY - FRIDAY

Wine Pairing 34pp (Optional)

AMUSE BOUCHE

Selection Of The Day

FIRST COURSE

Sampling Of Each

ARANCHINI Parmesan, Mozzarella, Lemon Aioli

OCTOPUS Black Ink Squid Hummus, Onion, Pomegranate

BABY RACK OF LAMB New Zealand Lamb, Mint Chimichurri

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*

DESSERT

Sampling Of Each

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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