

PRIVATE DINING MENU

Oceana Menu 01

\$65 per person

FIRST COURSE

NEW ENGLAND CLAM CHOWDER

Bacon, potatoes, celery, cream **GF**

HOUSE SALAD WITH SESAME DRESSING

Mixed greens, carrot, scallion, persian cucumber, radish, tomato, red onion, sesame-ginger vinaigrette **GF, V**

ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Tuna 15

**Guest choice of one.*

THIRD COURSE

VANILLA CREME BRULEE

Honey twill, strawberries, whipped cream **GF***

WHITE CHOCOLATE PANNA COTTA

Passion fruit, kiwi, candied pistachios **GF**

SALTED CARAMEL CHEESECAKE

Chocolate covered pretzel

**Guest choice of one.*

SECOND COURSE

SCALLOPS

Pea & lobster risotto, truffle **GF**

SMOKED SALMON

Grilled asparagus, creamed leeks, potatoes **GF**

FILET

Grilled broccolini, mushrooms, fingerling potatoes, bacon lardons, mushroom ragu, truffled bordelaise **GF***

MUSSELS & CLAMS

Red or white sauce, linguine, garlic bread **GF***

**Guest choice of one.*



@TAVERNASANMARCO @TAVERNAOCEANA

GF Gluten-free **GF*** Gluten-free, by request **VG** Vegetarian **VG*** Vegetarian, by request **V** Vegan **V*** Vegan, by request

** Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*



PRIVATE DINING MENU

Oceana Menu 02

\$70 per person

FIRST COURSE

INSALATA DI MARE

Marinated calamari, shrimp, mussels, clams, fennel, white beans, olives, tomatoes **GF**

KIMCHI BRUSSELS SPROUTS

Crispy brussels sprouts, carrot, red onion, kimchi sauce, sesame **GF, V**

OLD BAY SEASONED POTATO CHIPS

Bleu cheese dressing **GF, VG**

PARMESAN TRUFFLE FRIES

Truffle, parmesan, aioli **GF, VG**

**Guest choice of one.*

THIRD COURSE

SCALLOPS

Pea & lobster risotto, truffle **GF**

SMOKED SALMON

Grilled asparagus, creamed leeks, potatoes **GF**

FILET

Grilled broccolini, mushrooms, fingerling potatoes, bacon lardons, mushroom ragu, truffled bordelaise **GF***

MUSSELS & CLAMS

Red or white sauce, linguine, garlic bread **GF***

**Guest choice of one.*

SECOND COURSE

NEW ENGLAND CLAM CHOWDER

Bacon, potatoes, celery, cream **GF**

HOUSE SALAD WITH SESAME DRESSING

Mixed greens, carrot, scallion, persian cucumber, radish, tomato, red onion, sesame-ginger vinaigrette **GF, V**

ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Tuna 15

**Guest choice of one.*

FOURTH COURSE

VANILLA CREME BRULEE

Honey twill, strawberries, whipped cream **GF***

WHITE CHOCOLATE PANNA COTTA

Passion fruit, kiwi, candied pistachios **GF**

SALTED CARAMEL CHEESECAKE

Chocolate covered pretzel

**Guest choice of one.*



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PRIVATE DINING MENU

Oceana Menu 03

\$75 per person

FIRST COURSE

INSALATA DI MARE

Marinated calamari, shrimp, mussels, clams, fennel, white beans, olives, tomatoes **GF**

KIMCHI BRUSSELS SPROUTS

Crispy brussels sprouts, carrot, red onion, kimchi sauce, sesame **GF, V**

OLD BAY SEASONED POTATO CHIPS

Bleu cheese dressing **GF, VG**

PARMESAN TRUFFLE FRIES

Truffle, parmesan, aioli **GF, VG**

**Guest choice of two.*

THIRD COURSE

SCALLOPS

Pea & lobster risotto, truffle **GF**

SMOKED SALMON

Grilled asparagus, creamed leeks, potatoes **GF**

FILET

Grilled broccolini, mushrooms, fingerling potatoes, bacon lardons, mushroom ragu, truffled bordelaise **GF***

MUSSELS & CLAMS

Red or white sauce, linguine, garlic bread **GF***

**Guest choice of one.*

SECOND COURSE

NEW ENGLAND CLAM CHOWDER

Bacon, potatoes, celery, cream **GF**

HOUSE SALAD WITH SESAME DRESSING

Mixed greens, carrot, scallion, persian cucumber, radish, tomato, red onion, sesame-ginger vinaigrette **GF, V**

ADD Chicken 8, Shrimp 9, Scallops 15, Steak 15, Tuna 15

**Guest choice of one.*

FOURTH COURSE

VANILLA CREME BRULEE

Honey twill, strawberries, whipped cream **GF***

WHITE CHOCOLATE PANNA COTTA

Passion fruit, kiwi, candied pistachios **GF**

SALTED CARAMEL CHEESECAKE

Chocolate covered pretzel

**Guest choice of one.*



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