

SOCIAL

DINNER MENU

APPETIZERS

MIXED GREENS brussels sprouts goat cheese pear confit candied walnuts pumpkin seeds roasted pumpkin shallot vinaigrette	13	MARYLAND CRAB CAKE mustard grain sabayon fresh mango chutney	17
BEEF CARPACCIO prime tenderloin arugula truffle gelato parmesan shavings mustard grain sabayon	21	GRILLED OCTOPUS smoke paprika aioli sun-dried tomato piccata	18
ROASTED TOMATO SOUP truffle grill cheese brioche mozzarella pepper jack	12	TUNA SASHIMI pickled ginger wasabi mayo ginger oil lavash	19
		CRUSTED AHI TUNA ponzu sauce szechuan sauce cucumber marmalade	21
TAPAS			
BACALAO CROQUETTES roasted garlic aioli	16	ANGUS BEEF SLIDERS tomato cheddar cheese arugula	15
PORK BELLY ginger hoisin sauce sweet potato puree	17	TUNA TACOS soy glaze oriental slaw avocado seaweed salad wonton shell	16
CHISTORRA EMPANADAS goat cheese rum glaze chipotle mayo	14	MONTADITO TRES QUESOS boursin goat manchego tomato marmalade	12
CAULIFLOWER POPCORN orange sauce	14	CHARCUTERIE BOARD manchego havarti smoked gouda genoa salami cantimpalo	23/42

SOCIAL

DINNER MENU

ENTREES

VEAL CHOP fingerling potatoes marsala demi-glaze peppers	52	BRAISED BEEF SHORT RIBS parsnip puree seasonal vegetables au jus	31
VEGETARIAN GNOCCHI gnocchi roasted pumpkin pumpkin sauce pesto oil	26	PAN SEARED HALIBUT creamy farro toasted pine nuts sage beurre noisette	36
CHILEAN SEABASS porcini risotto beurre blanc	42	GRILLED PORK CHOP mamposteaó' risotto asparagus mango chutney	29
GRILLED RIBEYE truffle mac & cheese marsala demi-glaze seasonal vegetables	70	AIRLINE CHICKEN BREAST yuca mash chorizo cream sauce	27
FILET MIGNON yukon gold mash potatoes crispy onions rosemary demi-glaze add: truffle butter add: colossal shrimp add: lobster	46 5 26 32	SIDES mashed potatoes tostones asparagus broccoli seasonal sautéed vegetables truffle fries truffle mac & cheese	6 14