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FIN & FINO

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CLT
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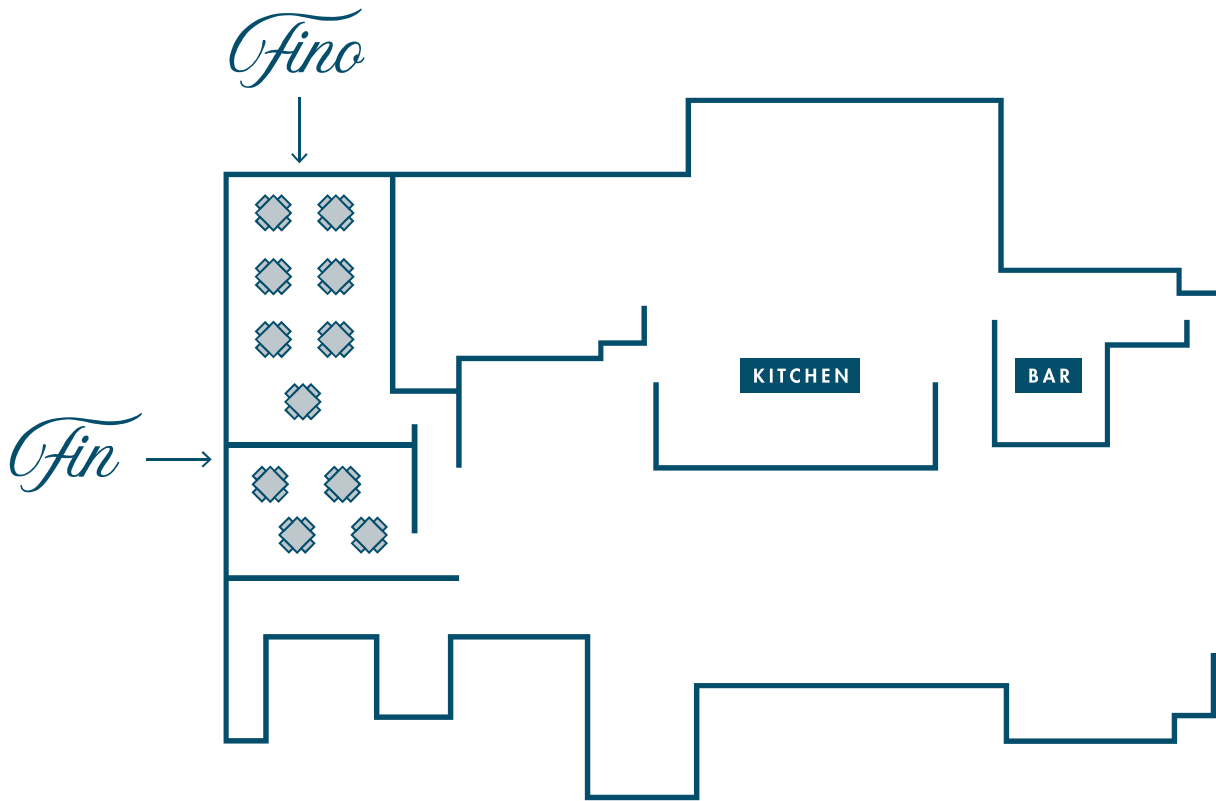
A SOCIAL SEAFOOD HOUSE

Private Dining Menus

SEAFOOD BUILT FOR SHARING
135 Levine Avenue of the Arts 100


RARE ROOTS
HOSPITALITY

A RARE ROOTS HOSPITALITY CONCEPT
Charlotte, North Carolina



ROOMS	CAPACITIES
FIN	24 Seated 30 Reception Style
FINO	42 Seated 50 Reception Style
FIN & FINO COMBINED SPACE	70 Seated 80 Reception Style



THREE COURSE PLATED MENU

SALADS

*Arugula, cornbread croutons, manchego,
radish, onions, poblano vinaigrette*

ENTREES

(Choose three)

6oz Filet Mignon

*with asparagus, creamed leeks,
heirloom tomatoes, jus*

Grilled Chicken Pasta

*with mizuna, asparagus, turnips,
radish, tagliatelle, parmesan*

Halibut

*with dirty rice grits, pepper jelly,
chorizo, pickled mire poix*

Monk Fish

*fife berry and spinach cake, tomato,
lobster and saffron veloute*

Wagyu Skirt Steak

*with creamy polenta, collard greens,
parsnip puree, house jus*

SIDES

(CHOOSE TWO)

Beets

Turnips

Cauliflower Gratin

Blistered Tomatoes



DESSERTS

(CHOOSE TWO)

Mom's Cheesecake

Olive Oil Cake

Chocolate Tart

\$55 PER PERSON

*Does not include sales
tax or gratuity*

*Fin
&
Fine*

FOUR COURSE PLATED MENU

APPETIZERS

Fried Calamari
with fennel slaw, hoisin-chili dressing

Smoked Salmon Flatbread
with creme fraiche, capers, cilantro, radish

Charcuterie Board

Cheese Board

Chef's Crudo/Ceviche

ENTREES

(Choose three)

6oz Filet Mignon
*with asparagus, creamed leeks,
heirloom tomatoes, jus*

Grilled Chicken Pasta
*with mizuna, asparagus, turnips,
radish, tagliatelle, parmesan*

Halibut
*with dirty rice grits, pepper jelly,
chorizo, pickled mire poix*

Monk Fish
*five berry and spinach cake, tomato,
lobster and saffron veloute*

Wagyu Skirt Steak
*with creamy polenta, collard greens,
parsnip puree, house jus*

SALAD

*Arugula, cornbread croutons,
manchego, radish, onions, poblano
vinaigrette*



SIDES

(CHOOSE TWO)

Beets
Turnips
Cauliflower Gratin
Blistered Tomatoes



DESSERTS

(CHOOSE TWO)

Mom's Cheesecake
Olive Oil Cake
Chocolate Tart

\$65 PER PERSON

*Does not include sales
tax or gratuity*

*Fin
&
Fine*

FEAST MENU

The best representation of what Fin & Fino is all about. Dinner will be served in three waves of shared family style feasting.

OYSTER WAVE

**East Coast & West Coast
on Half Shell**

F&F Roasted Oysters
*with smoked, serrano butter,
charred lime pancetta.*



FINAL WAVE

(CHOOSE TWO)

**Mom's Cheesecake
Olive Oil Cake
Chocolate Tart**

\$50 PER PERSON

*Does not include sales
tax or gratuity*

THE BIG WAVE

(CHOOSE FOUR PLATES TO SHARE)

Banh Mi Shrimp
daikon&carrots, sriracha aioli, sorghum

Calamari
fennel slaw, hoisin-chili dressing

Fritto Misto
broccoli, b&b pickles, caper aioli

Lobster & Truffles
celery root brandade, basil shells

Tagliatelle
nc shrimp, sungolds, pac choi, sherry

Harmony Ridge Duck Breast
confit fingerlings, mizuna, pickled ramps

Wagyu Skirt Steak
creamed leeks, bok choy, pickled onion

Salmon & Tuna Poke
rice, furikake, jalapeno, avocado

Smoked Salmon Flatbread
creme fraiche, capers, cilantro, radish

Cobia Crudo
tatsoi, grapefruit, chili oil

PEI Mussels
fennel, garlic chips, tomato, bread



LUNCH MENU

ENTREES

Faroe Island Salmon
*with asparagus, cauliflower, celery
root soubise, apple slaw*

Grilled Chicken Pasta
*with mizuna, asparagus, turnips,
radish, tagliatelle, parmesan*

Poke Bowl
*with tuna, salmon, furikake, cukes,
sesame oil, green onions*

Wagyu Skirt Steak
*with creamy polenta, collard greens,
parsnip puree, house jus*

SALAD

*Local greens, caramelized
apples, tomme cheese, lardons,
candied pistachios,
citrus-fennel vinaigrette*



DESSERTS

(CHOOSE ONE)

Mom's Cheesecake
Olive Oil Cake
Chocolate Tart

TWO COURSE MEAL

\$20 PER PERSON

THREE COURSE MEAL

\$25 PER PERSON

Does not include sales tax or gratuity

*Fin
&
Fine*