Private Dining
Menus

SEAFOOD BUILT FOR SHARING
135 Levine Avenue of the Arts 100

A RARE ROOTS HOSPITALITY CONCEPT
Charlotte, North Carolina
<table>
<thead>
<tr>
<th>ROOMS</th>
<th>CAPACITIES</th>
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<td>FIN</td>
<td>24 Seated</td>
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<td>30 Reception Style</td>
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THREE COURSE PLATED MENU

SALADS

Local greens, caramelized apples, tomme cheese, lardons, candied pistachios, citrus-fennel 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 five 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
Carrots
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
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
Tuna Tartare with uni-lime vinaigrette, arugula, apple chips, house crackers.

SIDES
(choose two)

Beets
Carrots
Cauliflower Gratin
Blistered Tomatoes

DESSERTS
(choose two)

Mom's Cheesecake
Olive Oil Cake
Chocolate Tart

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

SALAD

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

$65 PER PERSON

Does not include sales tax or gratuity
FEAST MENU

All shared but in three waves. This section seems like it could use more explanation than this, so use this text box to elaborate on the Feast Menu and its different offerings.

**OYSTER WAVE**

East Coast and West Coast on Half Shell

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

**THE BIG WAVE**

(choose four plates to share)

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

**DESSERTS**

(choose two)

Mom’s Cheesecake
Olive Oil Cake
Chocolate Tart

$50 PER PERSON

Does not include sales tax or gratuity
LUNCH MENU

3 Courses $25 or 2 Course $20 (guest can choose to omit 1st or 3rd course) Use this text box to elaborate on the Private Dining Lunch Menu and it's different offerings.

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

$25 PER PERSON

THREE COURSE MEAL

$35 PER PERSON

Does not include sales tax or gratuity