

# NEEKT

TAPAS • COCKTAILS

## TRUFFLE DEVILED EGGS <sup>GF</sup>

Candied Bacon, Dill

## FARMHOUSE SALAD <sup>GF</sup>

Artisan Mixed Greens, Seasonal Vegetables  
Aged Goat Cheese, Almond, Lemon Thyme Vinaigrette

## WARM BRUSSELS SPROUT CAESAR

Shaved Brussels Sprouts, Parmesan, Garlic Bread Crumb  
Boquerones, Caesar Dressing

## EVERYTHING CRUSTED TUNA

Ginger Scallion Soy Sauce

## ASIAN TURKEY MEATBALLS

Napa Cabbage Slaw

## MEATLOAF SLIDERS

Onion Rolls, Barbecue Sauce, Coleslaw

## CHICKEN EMPANADAS

Salsa Roja, Lime Crème, Radish Slaw

## SMOKED SHORT RIB TACOS

Mole Sauce, Red Cabbage Slaw, Cotija Cheese

## SHRIMP TEMPURA <sup>GF</sup>

Sweet And Sour Glaze

## SESAME MARINATED CUCUMBER <sup>GF/V</sup>

Sweet Chili Vinaigrette

## LAMB LOLLIPOPS

Muhammara, Cucumber Tzatziki, Dill

## MINI NE LOBSTER ROLLS

Maine Lobster Salad

## PORK DUMPLINGS

Soy Ginger Dipping Sauce

## HALF DOZEN WIANNO OYSTERS <sup>GF</sup>

Bloody Mary Mignonette

## STUFFED FLORIDA CLAMS

Garlic Pancetta Bread Crumbs

## KUNG PAO CAULIFLOWER

Pickled Root Vegetable Slaw

## BABY BACK RIBS

Hoisin Glaze, Napa Cabbage Slaw, Toasted Peanuts

## LEBANESE CROQUETTES

Ground Beef, Bulgur Wheat, Pomegranate Yogurt,  
Pickled Cucumber, Mint

## PRETZEL WRAPPED HEBREW NATIONAL HOT DOG

Cheddar Cheese Fondue, Spicy Mustard

## RATATOUILLE SQUASH BLOSSOM <sup>GF/V</sup>

Parmesan Cream, Agro Dolce, Basil

## CHARCUTERIE & CHEESE BOARD

Chef Selection of Artisan Meats and Cheese, Whole Grain Mustard  
Cornichon, Baguette, Fruit Preserve, Marcona Almond

**SMALL (SERVES 2)**  
**LARGE (SERVES 4)**

## SWEETS

### MINI DESSERTS

Key Lime, Carrot Cake, Vanilla Bean Cheesecake, Pecan Pie  
Chocolate Raspberry Mousse Dome, Lemon Strawberry Tarte  
Chocolate Espresso Crunch Torte

### HOUSE MADE GELATO BY THE SCOOP

Butter Pecan, Vanilla Bean, Coffee Crunch  
Chocolate, Sicilian Pistachio

**GF = GLUTEN FREE**  
**V = VEGETARIAN**

Menu subject to change.

The consumption of raw or under cooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.