

Tasting Menu

\$85 Per Person

Course One

Scallop Tartare*, Black Currant, Shallot, Chive, Cucumber, Ikura

Course Two

Mushroom Pâté, Sourdough Toast, Pickled Shallot

Course Three

Shaved Fennel Salad, Dill Yogurt Dressing, Zucchini, Ricotta Salata, Crispy Garbanzo

Course Four

Seared Halibut, Charred Radish, Salsa Criolla, Pepperoncini Aji

Course Five

Citrus Cake, Crème Fraîche, Olive Oil, Citrus Syrup

From The Lab

X's & O's

Libélula Blanco, Nixta Elote Liqueur, Xila Aperitivo, Lime, House Smoked Watermelon Syrup, Celery Bitters, Pickled Watermelon Rind (24)

The Pope's Punch

Kronan Swedish Punsch, Malort, Lime, Cherry, Strawberry, Demerara (24)

In The Deep Blue Sea*

Velho Barreiro Cachaça, Amontillado, Allspice Dram, House Fermented Blueberry Syrup, Lemon, Demerara, Whole Egg, Nutmeg, Ladyfinger (24)

* Consuming raw, undercooked, or unpasteurized foods may increase your risk of foodborne illness. Menu items may contain nuts and other allergens. Please let us know if you are allergic to anything.

Deep Dive adds a 22% service charge to all dine-in checks. 100% of this service charge is retained by Deep Dive. Gratuities are not expected, but any you choose to leave are shared 100% among our hourly employees. Please visit eatseacreatures.com, for more information on our service charge model.