

MENÚ

Afinado Private Dining

Special requests are welcome—our chefs are happy to accommodate when possible.
This is a sample menu. Items may change based on seasonal availability.

APPETIZER

Caramelized Onion Soup

Classic French onion-style soup with deeply caramelized onions and a rich broth, infused with smoked Mexican chiles for subtle warmth

Butternut Cream Soup

Velvety butternut squash soup finished with smoky morita chile

Foie Gras Toast

Ethically sourced foie gras, pan-seared over toasted bread with caramelized onion and tawny port jam

Original Caesar Salad

A classic preparation of romaine tossed with garlic, lemon, egg yolk, olive oil, Parmigiano, quality anchovy, and toasted bread

Smoked Salmon in a Tomato-Chile Fumet

Smoked salmon in a rich tomato, chile, and caper sauce

Crostini Quartet

Four artisan crostini, each uniquely topped with fresh cheese, marinated tomato, seasonal greens, and a rotating savory spread

ENTRÉE

Braised Short Ribs

Boneless short ribs braised in a red chile adobo and red wine reduction, served with Old Style-mashed potatoes and garlic spinach

Hanger Steak

Seared hanger steak with shiitake béarnaise, crispy smashed fingerling potatoes, and garlic spinach

Ratatouille

Thinly sliced eggplant, tomato, and zucchini, roasted in a red poblano salsa, finished with a herby garlic drizzle

Salmon Fillet

Salmon gently poached in butter and finished with green onions and chives, served over a rich butternut squash purée

Truffle & Lobster Mac & Cheese

A rich 3 cheese mac with truffle duxelles, topped with spiced crispy panko and sliced lobster tail

Duck Ragù Pappardelle

Pappardelle pasta with slow-cooked duck ragù, baked with a Parmesan crust

Fideos

Thin toasted noodles in a chipotle and squash cream sauce topped with sautéed maitake mushrooms

Crispy Chicken Thighs

Crispy-seared chicken thighs with a coconut milk and lime pan sauce, served over garlic butter rice

Afinado Burnt Ends

Slow-braised burnt ends with aromatics, caramelized in a chipotle-cranberry glaze over cheesy Southern grits

Scallop & Shrimp Risotto

Golden-seared scallops and shrimp over creamy white wine and seafood stock risotto, topped with fresh herbs.

Whole Hen Roulade

Stuffed with pine nuts and garlicky greens, pan gravy

Chef's Inspiration

A chef-driven dish inspired by the season, showcasing the best ingredients available that day

DESSERTS

Seasonal Sundae

Locally made ice cream topped with house-made hot fudge and garnishes

Key Lime Pie

Classic key lime pie finished with a light limoncello whipped cream.

Tres Leches Rice Pudding

Creamy rice pudding inspired by tres leches, finished with warm spices

Cheesecake

Classic, creamy cheesecake topped with fresh fruit and a glaze

Lava Cake

A rich chocolate cake with a molten center, served with fresh berries

Chef's Inspiration

A rotating dessert inspired by the chef, featuring seasonal sweets and comforting flavors