

The Conche

TASTING MENUS

Prix fixe · begins with a bubbly toast & amuse bouche

Three Course

78 per person

Sommelier pairing 35

Choose one selection from each course

First Course

THE CONCHE SIGNATURE CAESAR SALAD

Add Grilled Chicken, Shrimp or Bacon

SWEET & SOUR CAULIFLOWER

CRISPY CALAMARI

Second Course

PAN-SEARED SALMON

HARISSA CHICKEN SIZZLER

Vegetarian Option Available

SHORT RIB CAMPANELLE PASTA

Vegetarian Option Available

OSSO BUCCO

BRAISED SHORT RIBS

THE CONCHE BURGER

Add Rosemary-Parmesan Fries

Sweet Finale

POTTED GUAVA CHEESECAKE

JIVARA

MANJARI

Contains Alcohol

Five Course

126 per person

Sommelier pairing 45

Choose one selection from each course

First Course

PEACHES & BURRATA SALAD

CAESAR SALAD

Second Course

SWEET & SOUR CAULIFLOWER

CRISPY CALAMARI

Third Course

GINGER-CITRUS CRUSTED SCALLOPS

Contains Nuts

SALMON

Fourth Course

BRAISED SHORT RIB

COCOA-RUBBED FLAT-IRON STEAK

Prepared Medium or Above

Sweet Finale

JIVARA

MANJARI

Contains Alcohol

Seven Course

162 per person

Sommelier pairing 65

Choose one selection from each course

First Course

WATERMELON FETA SALAD

CAESAR SALAD

Second Course

SPRING-BERRY AVOCADO FLATBREAD

PEACHES & BURRATA SALAD

Third Course

CRISPY CALAMARI

SWEET & SOUR CAULIFLOWER

Fourth Course

CHARRED OCTOPUS

SHRIMP & GRITS

Fifth Course

GINGER-CITRUS CRUSTED SCALLOPS

Contains Nuts

SALMON

Sixth Course

BRAISED SHORT RIB

COCOA-RUBBED FLAT-IRON STEAK

Prepared Medium or Above

Sweet Finale for Two

THE CONCHE ENTREMET

Sour cream chocolate cake; dark, milk and white chocolate whipped ganaches, salted caramel, dark chocolate, vanilla bean ice cream, passion fruit caramel sauce

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.