

MORO'S TABLE

AUBURN, NEW YORK

PRIVATE DINING MENU

STARTERS FOR THE TABLE

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|-----------------------------|------------|-------------------------|------|
| • French Cheese Plate | \$5/Person | • Raw Oysters | MP |
| • Pommes Frites | \$4/Person | | |
| • Pork Pot Stickers | \$3/per | -----Sushi Display----- | |
| • Tempura Fried Shrimp | \$3.25/per | • Vegetable Roll | \$13 |
| • Beet & Ricotta Bruschetta | \$2.50/per | • Spicy Tuna Roll | \$14 |
| • Mini Crab & Shrimp Cakes | \$3.50/per | • Salmon & Avocado Roll | \$14 |
| • Bacon Wrapped Dates | \$3.00/per | • Tempura Shrimp Roll | \$14 |
| • Poached Shrimp Cocktail | \$3.50/per | • Tempura Scallop Roll | \$15 |

PLATED SALADS

- **House Side Salad \$7**
mixed greens - assorted seasonal vegetables - ginger-miso dressing
- **Roasted Beet Salad \$12**
mixed greens - goat cheese - candied pecans - lemon vinaigrette

ENTRÉE CHOICES

served with choice of potato or rice pilaf & seasonal vegetables

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|--|---|
| • Pan-Seared Scallops \$39
with shallot-tarragon sauce | • Crab & Shrimp Cakes \$30
with lemon-caper rémoulade |
| • Buttermilk Fried Chicken \$29
with chicken jus | • Chicken Piccata \$29
with lemon-caper butter |
| • Grilled Beef Tenderloin \$44
with sauce bordelaise | • Pan-Seared Salmon \$30
with honey-miso glaze |
| • Braised Beef Short Ribs \$39
with sauce bordelaise | • Sautéed Tiger Shrimp \$30
with scampi beurre blanc |
| • Herb Crusted Baked Cod \$29
with lemon butter sauce | • Seasonal Vegetable Pasta \$26
garlic, olive oil |

Prices Subject To Change.

Additional 18% Service Charge, 5% Administrative Fee 8% NYS Sales Tax