

# THE LOUNGE

*Whatever the cultural reference, food and all of its pleasures mark an unhurried, exuberant approach to sharing and of course, dining. Setá Lounge invites you to share while you're in this pleasurable state of mind...*

## SMALL BUT HEARTY PLATES

Warm Brie & Caramelized Shallots	7-
Lacquered Karabuta Pork Belly with Apple Cider Reduction and Ginger Butternut Squash	9-
Port Braised Boneless Short Ribs with Gorgonzola Polenta	10-
Applewood Smoked Baby Back Ribs with Blueberry Barbecue Sauce	10-
Chile Glazed Chicken Drummettes with Toasted Sesame Seeds	7-
Oaxacan Chicken Quesadilla with Cuitlacoche Sauce	8 -

## RAW

Ahi Sashimi Golden and Beet Caviar Grapefruit  
Ponzu 13-

Yellowtail with Pineapple Carpaccio with Yuzu and  
Jalapeño 13-

Setá Roll

Inside: Spicy Tuna, Jalapeño, Sweet Sauce

Outside: Yellowtail, Avocado, Lemon Rind, Chili and  
Ponzu 13-

Ahi Tartare

Hand Cut Tuna with Avocado and Dungeness

Crab Shibori Yozu Soy Vinaigrette 12-

## SEAFOOD

Dungeness Crab Cake with Lobster Brandy Cream, Mango  
Salsa 11-

Sautéed Calamari, Spanish Chorizo, White Beans and  
Roasted Peppers 8-

Lobster Crepe with Sundried Tomato Sauce and Lemon  
Crème Fraiche 13-

## FINGER FOOD

Smoked & Spiced Nuts

6-

Olive and Cheese Plate

10-

Sliders

Mustard Aioli, Red Onion Marmalade

7-

Charcuterie Plate

Sopressata Salami, Prosciutto Di Parma, Chourice,  
Parmigiano Reggiano,, Roasted Peppers and Garlic Points

12-

Fried Calamari with Salsa Verde and Lemon Cream

8-

Shoestring Potatoes Tossed with Garlic, Herbs and Truffle  
Oil

6-

Date Poppers Filled with Chorizo, Asiago Wrapped in  
Prosciutto

7-