

+ Starters

Soup of the Day 5

Couture Caesar Salad 9

Romaine lettuce, home dressing and grana padano cheese.
With grilled chicken add 3 grill shrimp add 5

Spinach Salad 10

Baby spinach w/ tomatoes, goat cheese, toasted walnuts, pears and mandarins

Mediterranean Fig Salad 10

Mixed greens salad w/ tomato, smoked gouda, dried figs and caramelized pistachio

Kung Pao Chicken Bites 12

Chicken strips sautéed in kung pao sauce served in Asian soup spoons w/ green onion pancakes

Ricotta & Spinach Wontons 12

Stuffed wonton with ricotta cheese and sautéed vegetables w/ sweet soy sauce

Tenderloin Skewers 12

Sliced tenderloin marinated in teriyaki sauce on bamboo skewers

Calamari Summer Salad Bites 12

Served in Asian soup spoons

Mussels Aioli 16

Sautéed mussels, garlic and parsley in white wine sauce

Citrus Seafood Platter 18

Tossed greens with grilled shrimp, calamari & sea scallops in a citrus sauce

+ Fondue

Serves two

Kaas Doop (Holland) 20

Blend of the finest cheeses from Holland with Hennessy and a touch of nutmeg. Accompanied with assortments of breads vegetables and fruits

Meat Shabu Shabu (Japan) 38

Thinly sliced pieces of filet mignon and chicken.
Accompanied with salsa fragola, kecap and pepper aioli sauce.
Served with rice noodles and vegetables. Cooked in vegetable broth

Seafood Shabu Shabu (Japan) 38

Thinly sliced tuna, shrimp and scallops.
Accompanied with sesame teriyaki, kecap and pepper aioli sauce. Served with rice noodles and vegetables. Cooked in vegetable broth

Funkshion Dessert (Miami) 18

Milk chocolate mascarpone sauce.
Accompanied with fresh fruit, lady fingers, sweet crackers and cheesecake. Served with a shot of espresso and amaretto

+ Entree

Funkshion Burger 12

Served with Funkshion fries and homemade bun

Almond Chicken 14

French cut chicken breast with fig-orange sauce and toasted almonds served w/ mash potatoes

Veal Rolls 16

Veal stuffed with prosciutto and feta cheese rolled in Japanese bread crumbs

Skirt Steak 26

16oz skirt steak grilled with red pepper sauce

Salsafragola Filet Mignon Steak 32

10 oz filet mignon grilled to perfection with strawberry-aged balsamic vinegar

Roasted Rack of Lamb 28

With rosemary pesto rub

Black Sesame Tuna Steak 20

Seared sesame tuna with pineapple teriyaki sauce

Miso-Glazed Black Grouper Filet 28

Sautéed 10oz filet of grouper in miso sauce

+ Sides

Mashed Potatoes 5

Marinated Artichokes 9

Funkshion Fries 5

Sautéed Spinach 6

+ Pasta

Gnocchi Genovese 14

Gnocchi in tomato and pesto sauce w/ fresh basil

Crab Vodka Ravioli 18

Spinach ravioli filed with crab meat in a vodka tomato cream sauce

Frutti di Mare 22

Black linguini w/ scallops, calamari, shrimps, clams and mussels in a marinara sauce

+ Dessert

Orange & Wild Berry Sandwich Cake 7

Simple pound cake with a touch of orange blossom water filled with wild berries and orange zest

Panna Cotta 7

Port wine and balsamic vinegar deepen the fresh fruit flavors in the strawberry fig sauce

+ Cocktails By Employees Only

Pimm's Couture 14

Pimm's No1, Cointreau, ginger ale, lime juice, cucumber slices, strawberries, pineapple and mint

West Side Lemonade 14

Stoli citrus, fresh squeezed lemon juice, simple syrup fresh mint and club soda

Ginger Smash 14

Pineapple, fresh ginger root, apple liqueur, 10 Cane Rum, stock maraschino and fresh lime juice

Astonishing Watermelon 14

Fresh watermelon, Wet Beefeater Gin, simple syrup and fresh lemon juice

Funkshion Seduction 14

Stoli Vanilla, fresh lemon juice, strawberry-vanilla puree and Mumm Joyesse Demi-Sec Champagne

+ Wine & Champagne

Champagne

	GLS	BTL
Nicholas Feuillatte, Brut	\$15	\$70
Perrier Jouet Grant Brut NV		\$120
Perrier Jouet Blason Rose NV		\$160
Perrier Jouet Fleur de Champagne Brut '96		\$280
Perrier Jouet Fleur de Champagne Rose '97		\$350
Perrier Jouet Fleur de Champagne Blanc de Blanc '99		\$400

Veuve Clicquot Yellow Label NV		\$140
Dom Perignon '96		\$350
Louis Roederer Cristal '99		\$600

Wine Collection

Chardonnay		
Bonterra, CA	\$10	\$40
Jordan, CA		\$60
Sauvignon Blanc		
Palandri, New Zealand	\$9	\$37
Niebaum Copola "Diamond Series", CA		\$38
Pinot Grigio		
Ecco Domani, Italy	\$8	\$35
Maso Canali, Italy	\$10	\$40
White Zinfandel		
Beringer, CA	\$8	\$35

Red Collection

Cabernet Sauvignon		
Jekel, CA	\$8	\$35
Bonterra, CA	\$10	\$40
Hess Estate, CA		\$50
B.R. Cohn "Olive Hill Estate", CA		\$90
Jordan, CA		\$90
Far Neinte, Napa Valley, CA		\$160
Merlot		
Jekel, CA	\$8	\$35
Bonterra, CA	\$10	\$40
Rutherford Hill, CA		\$60
Pinot Noir		
Willamette Valley, OR	\$12	\$50
La Crema, CA		\$55
Shiraz		
Palandri, Australia	\$8	\$35
Jacob's Creek Reserve, Australia		\$40
Other Red		
Castelo Banfi Brunelo di Moltachino, Italy		\$140
Quintessa, Napa Valley, CA		\$160

