

The image shows a top-down view of six small, round, light-colored appetizers arranged on a white, rectangular serving tray. Each appetizer consists of a dark, possibly seared, base topped with a dollop of white cream, a drizzle of red sauce, and a garnish of golden-brown crumbs and a small green leaf. The tray is set against a dark, marbled background.

passed
HORS D'OEUVRES

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Land

Steakhouse Bite

Rare Beef Tenderloin, Peppercorn Crema, Pickled Onion, Porcini Dust, Fresh Chive, Gaufrette Chip

Mini Beef Franks

"Everything" Seasoning, Pickled Mustard Dijonnaise

Korean Chicken Dumpling

Maple Gochujang, Toasted Sesame Seeds, Garlic Chip, Cilantro

Bistecca Fiorentina (GF, DF)

Leek Potato Rosti, Saffron Garlic Aioli, Micro Arugula

French Onion Crouton

Pomegranate Braised Short Rib, Caramelized Onions, Gruyere, Chimichurri Emulsion

Aged Beef Sliders

20 Year Port And Shallot Marmalade, English Cheddar, Dijonnaise

Apricot Glazed Chicken Meatball

Spinach, Shiitake, Leeks, Apricot Mostarda, Pink Peppercorns, Pomegranate Seed

House Chicken Nugget (GF)

Crème Fraiche, Egg Emulsion, Caviar, Chives

Pomegranate Grilled Chicken

Soy Glazed, Charred Napa Carrot And Scallion Slaw, Lotus Root Chip, Pepita Nori Crunch

Birria Chicken Tostada (GF)

Pickled Corn & Jalapeno Salsa, Lime Crema, Cotija, Micro Cilantro, Tajin Dust



PASSED HORS D'OEUVRES

sea

Lobster Roll

Fresh Maine Lobster, Cognac, Crème Fraîche, Brioche Bun

Mediterranean Shrimp

Toasted Lavash Crisp, Whipped Feta, Kalamata Purée, Fried Oregano

Citrus Tuna Poke

Lemongrass Ponzu, Apple Radish Slaw, Wasabi Aioli, Frizzled Ginger, Sesame Seeds

Sweet Potato Crab Cake (GF, DF)

Pickled Golden Beet, Goat Cheese Mousse, Red Beet Cracker, Chervil

Tuna Tataki Rolls (GF)

Pickled Ginger, Cucumber, Jicama, Scallions, Yuzu Mango Emulsion, Sesame Seeds, Rice Paper

Cranberry Chipotle Shrimp Taco (GF)

Shaved Cabbage, Pickled Red Onion, Cotija, Cilantro



PASSED HORS D'OEUVRES

garden

Twice Baked Potato (Vegetarian)

Marble Purple Potato, Herb Aioli, Crispy Shallots, Chive

Honey Goat Cheese Croquette (GF, Vegetarian)

Truffled Red Beet Puree, Chives, Shaved Truffle

Butternut Squash Arancini (Vegetarian)

Agrodolce Shallot Jam, Fried Sage

Whipped Brie Crostini (Vegetarian)

Poached Pears, Golden Beet, Crispy Shallots, Thyme

Rice Paper Roll (Vegetarian)

Thai Basil, Pickled Vegetables, Mint, Cilantro, Sweet Chili

Bruleed Fig (GF, Vegetarian)

Whipped Boursin, Mache, Hazelnut Dust

Charred Eggplant Ravioli (GF, Vegetarian)

Calabrian Sundried Tomato Pesto, Frico Dust, Micro Basil

Apple Cabbage Fritter (GF, Vegetarian)

Dijon Creme Fraiche, Apple Radish Slaw, Pickled Mustard Seeds, Fennel Fronds

Avocado Beet Tartare (Vegetarian)

Goat Mousse, Black Sesame Mini Cone

Caesar Bites (GF, Vegetarian)

Frico Cup, Smoked Peppercorn & Garlic Dressing

Beet Duo (GF, Vegan)

Pickled Golden Beet, Red Beet Vegan Mousse, Fried Ginger, Dill Frond



PASSED DESSERT

Meyer Lemon Tart (V)

Graham tart, lemon mascarpone ganache, lemon curd

Salted Caramel Crunch (V)

Vanilla cornet, popcorn crèmeux, salted caramel, caramel popcorn

Chocolate & Cherry Tart (V, Alcohol)

Chocolate tart, maraschino cherry ganache, purple vanilla cream, maraschino cherry

Banoffee Tart (GF, Nuts)

Chocolate crumble tart, banana cream, praline cream, salted caramel

Maple Bourbon Éclair (V)

Éclair shell, maple bavaois, meringue

Carrot Cake (V)

Carrot cake, mild grapefruit cream

Chocolate Brownie (V)

Dark chocolate brownie, coffee crèmeux

Chocolate Caramel & Blood Orange (GF, V)

Chocolate & caramel mousse, blood orange jelly, chocolate ganache, orange zest

