



PASSED HORS D'OEUVRES *Menu*



LAND

Steakhouse Bite

Rare Beef Tenderloin, Peppercorn Crema, Pomegranate Braised Short Rib, Pickled Onion, Porcini Dust, Fresh Chive, Gaufrette Chip

Mini Beef Franks

"Everything" Seasoning, Pickled Mustard Dijonnaise

Aged Beef Sliders

20 Year Port And Shallot Marmalade, English Cheddar, 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

Apricot Glazed Chicken Meatball

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

Pomegranate Grilled Chicken

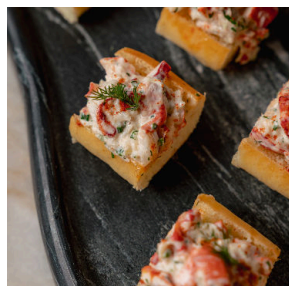
Soy Glazed, Charred Napa Carrot And Scallion Slaw, Lotus Root Chip, Pepita Nori Crunch

House Chicken Nugget (GF)

Crepe Fraiche, Egg Emulsion, Caviar, Chives

Birria Chicken Tostada (GF)

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



SEA

Lobster Roll

Fresh Maine Lobster, Cognac, Crème Fraiche, Brioche Bun

Mediterranean Shrimp

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

Cranberry Chipotle Shrimp Taco (GF)

Shaved Cabbage, Pickled Red Onion, Cotija, Cilantro

Citrus Tuna Poke

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

Tuna Tataki Rolls (GF)

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

Sweet Potato Crab Cake (GF, DF)

Maple Dijon Remoulade, Apple Slaw, Smoked Pepitas

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GARDEN

Twice Baked Potato (V)

Marble Purple Potato, Herb Aioli, Crispy Shallots, Chive

Butternut Squash Arancini (V)

Agrodolce Shallot Jam, Fried Sage

Whipped Brie Crostini (V)

Poached Pears, Golden Beet, Crispy Shallots, Thyme

Honey Goat Cheese Croquette (GF)

Truffled Red Beet Puree, Chives, Shaved Truffle

Rice Paper Roll (VG)

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

Beet Duo (GF, VG)

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



Bruleed Fig (V)

Whipped Boursin, Mache, Hazelnut Dust

Avocado Beet Tartare (V)

Goat Mousse, Black Sesame Mini Cone

Apple Cabbage Fritter (GF)

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

Charred Eggplant Ravioli (V)

Calabrian Sundried Tomato Pesto, Frico Dust, Micro Basil

Caesar Bites (GF,V)

Frico Cup, Smoked Peppercorn & Garlic Dressing



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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

