



Chilled Hors d'oeuvres

Prices are per dozen. Minimum per item order is two dozen.

Chef's Choice Canapés – Three Seasonal Varieties**
\$36

Aged Gruyere Cheese Gougers, Garden Herbs, Truffle Chèvre Mousse \$32

Antipasto Brochettes, Pickled Vegetables, Salumi Salami, Marinated Cheese \$46

Stuffed Mini Sweet Peppers, Avocado Mousse, Cilantro, Shrimp Ceviche \$48

Baby Heirloom Potatoes, Chive Crème Fraiche, Smoked Salmon Roe \$42

Smoked Bay Scallop, Piquillo Pepper Coulis, Orange Zest, Spanish Olive \$46

Taylor Shellfish Oyster Shooters, Smoked Salmon Roe, Grapefruit, Cucumber Aioli \$48

Tiger Prawn Shooter, 'Bloody Mary' Cocktail Sauce, Celery Slaw \$46

Roast Beef Slider, Sweet Roll, Horseradish Mousseline \$48

Dungeness Crab Salad, Compressed Cucumber, Toasted Espelette \$52

Pleasant View Farms Foie Gras Mousse, Toasted Brioche, Spiced Fruit Marmalade \$52



Fall & Winter

Warm Hors d'oeuvres

Prices are per dozen. Minimum per item order is two dozen.

Spinach-Chickpea Pakoras, Mint Yogurt \$36

Boneless Chicken Wing Slider, Sweet Roll, Apricot Moustarda \$46

Phyllo Triangles with Young Spinach and Feta Cheese \$34

White Sesame Shrimp Toasts, Wild Wheat Brioche \$44

Pecan Pie Tarts, Vanilla-Poached Cranberries \$36

Spiced Pumpkin Tarts, Toasted Marshmallow \$36

Ginger-Glazed Chicken Skewers, Thai Peanut Glaze, Fresh Cilantro \$38

Crispy Pork Belly Skewers, Chipotle-Maple Glaze \$42

Coconut Shrimp, Sweet Chili Jam \$51

Berkshire Pork Rillettes, White Corn Sopes, Poblano Chili Crème \$44

Grilled Cheese Toast, Fresh Chèvre, Smoked Tomato Crème \$48

> **Dungeness Crab Beignets, Sambal Aioli** \$51