



PASSED APPETIZERS

SEA

BLUEFIN TUNA LETTUCE CUP

Miso & Sesame **G**

TIGER PRAWN COCKTAIL

Horseradish & Cocktail Sauce **G D**

HAMACHI TARTLET

Yuzu Crème Fraîche, Shiso Flowers

CHILLED LOBSTER

Jalapeño, Gem Lettuce, Lime, Avocado **G D**

TORCHED HOKKAIDO SCALLOP D

Yuzu Kosho, Radish

GARDEN

CRISPY CAULIFLOWER SKEWER

Tahini & Mint **V**

AGED CHEDDAR AND BROCCOLI ROLL

Feuille De Brick Pastry

CUCUMBER CUP

Cashew Cream, Dill **V**

CARROT TARTARE TARTLET

Chipotle, Lime **V, GF?**

GOUGÈRE

Black Truffle, Cheddar

TRUFFLE GRILLED CHEESE BITE

Pain au Lait, Aged Cheddar, Truffle, Butter

BURRATA SANDWICH BITE

Herb Pistou, Edible Flowers

CAPRESE CROSTINI

Tomato, Basil, Balsamic **D**

MUSHROOM BRUSCHETTA

Taleggio, Thyme, Shallot

ARANCINI V

Tomato Risotto with Parmesan & Taleggio

LAND

BEEF CARPACCIO

Mustard, Manchego, Crostini

BEEF TARTARE TARTLET

Mustard, Caper, Cured Egg **D**

JAMÓN IBÉRICO

Tomato Preserve, Parmesan, Crostini

BEEF WELLINGTON BITES

Short Rib, Mushroom, Parsley Aioli

FOIE GRAS TORCHON

Maple, Bourbon, Hazelnut

PREMIUM OFFERINGS

HAMACHI & CAVIAR TARTLET

with Petrossian Caviar

EAST COAST OYSTERS

with Petrossian Caviar

WAGYU TARTARE TARTLET

with Petrossian Caviar

GRILLED A5 WAGYU SKEWER

Wasabi, Teriyaki, Jus

HOKKAIDO SEA URCHIN

on Toast

EAST COAST LOBSTER

Potato, Garlic Butter, Chive

ALBA WHITE TRUFFLE RISOTTO

Arborio Rice, Taleggio, Parmigiano-Reggiano

BLACK TRUFFLE TORTELLINI

Périgord Black Truffle

D Dairy Free. **G** Gluten Free **V** Vegan **N** Cont. Nuts

*MP = Market Price

PLATES & GRAZING STATIONS

PASSED PLATES

BURRATA

Candied Pecan, Grape, Frisée **N**

ALOETTE WEDGE SALAD

Avocado, Parmigiano-Reggiano, Grains

RICOTTA TORTELLINI

Parmigiano-Reggiano & Bread Crumb

SHRIMP ROLL

Jalapeño Aioli, Spring Onion **D**

TRUFFLE GRILLED CHEESE

Pain au Lait, Aged Cheddar, Truffle, Butter

WAGYU BEEF BRISKET SLIDER

Crispy Onion, Mustard Aioli

PORK BELLY SLIDER

Brioche, Sesame-Ginger Slaw, Garlic Aioli

HOKKAIDO SCALLOP CEVICHE

Pickled Ginger, Citrus Dressing **G D**

LAMB LOLLIPOPS (2 PIECES)

Chimichurri **D G**

BRAISED BEEF SHORT RIB

Potato, Cremini Mushroom, Pickled Onion **G D**

CORNISH HEN

Glazed Carrots, Pommés Purée

SALMON

Green Beans, Sourdough Crumble, Brown Butter

GRAZING STATIONS

CRUDITÉ

Crisp Seasonal Vegetables served with Hummus & Dill Ranch **V G**

CHARCUTERIE & CHEESE

Artisanal Meats & Cheeses; Baguette, Grainy Mustard, Preserves, Olives, Fruit

DESSERT STATION

Passion Fruit Caramel, Lemon Meringue Tartlet, Chocolate Tartlet, Seasonal Macaron, Brown Butter Cake Cup

SWEETS

Served as Canapés or as a Food Station

LEMON MERINGUE TARTLET

CHOCOLATE TARTLET

Caramel, Gold Leaf

PASSION FRUIT CARAMEL

Edible Rice Paper

PÂTE DE FRUIT

MACARON

Seasonal Flavours

