

# PASSED APPETIZERS

## SEA

### **BLUEFIN TUNA LETTUCE CUP GF**

Miso, Sesame, Scallion

### **TIGER PRAWN COCKTAIL GF, DF**

Horseradish, Cocktail Sauce, Chive

### **HAMACHI TARTLET**

Yuzu, Crème Fraîche, Shiso Flowers

### **CHILLED LOBSTER GF DF**

Gem Lettuce, Jalapeño, Lime, Avocado

## GARDEN

### **CRISPY CAULIFLOWER SKEWER V**

Tahini, Grape, Sambal, Mint

### **AGED CHEDDAR AND BROCCOLI ROLL**

Feuille De Brick Pastry

### **CUCUMBER CUP V**

Cashew Cream, Dill, Shallot

### **CARROT TARTARE TARTLET V, GF**

Chipotle, Lime, Coriander

### **GOUGÈRE**

Black Truffle, Cheddar

### **BURRATA TARTLET**

Herb Pistou, Edible Flowers

### **MUSHROOM BRUSCHETTA**

Taleggio, Thyme, Shallot

### **ARANCINI**

Tomato Risotto, Parmesan, Taleggio

## LAND

### **BEEF TARTARE TARTLET DF**

Mustard, Caper, Cured Egg

### **JAMÓN IBÉRICO**

Tomato Preserve, Parmesan, Crostini

### **BEEF WELLINGTON BITES**

Short Rib, Mushroom, Parsley Aioli

## PREMIUM OFFERINGS

### **HAMACHI & CAVIAR TARTLET**

Petrossian Caviar, Yuzu, Crème Fraîche

### **WAGYU TARTARE TARTLET**

with Petrossian Caviar

### **GRILLED A5 WAGYU SKEWER**

Wasabi, Teriyaki, Jus

### **EAST COAST LOBSTER GF**

Potato, Garlic Butter, Chive

### **BLACK TRUFFLE TORTELLINI**

Périgord Black Truffle, Ricotta

## SWEETS

### **LEMON SQUARE**

Lemon Curd, Shortbread

### **CHOCOLATE TARTLET**

Salted Caramel, Gold Leaf

### **PASSION FRUIT CARAMEL**

Edible Rice Paper

### **PÂTE DE FRUIT**

### **SEASONAL MACARON**

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

\*MP = Market Price

# PLATES AND GRAZING STATIONS

## PASSED PLATES

### **BURRATA N**

Candied Pecan, Grape, Frisée

### **ALOETTE WEDGE SALAD GF**

Avocado, Parmigiano-Reggiano, Grains

### **RICOTTA TORTELLINI**

Parmigiano-Reggiano & Bread Crumb

### **SHRIMP ROLL DF**

Jalapeño Aioli, Spring Onion

### **TRUFFLE GRILLED CHEESE**

Pain au Lait, Aged Cheddar, Truffle, Butter

### **WAGYU BEEF BRISKET SLIDER**

Crispy Onion, Mustard Aioli

### **HOKKAIDO SCALLOP CEVICHE GF, DF**

Pickled Ginger, Citrus Dressing

### **LAMB LOLLIPOPS (2 PIECES) GF, DF**

Chimichurri

### **BRAISED BEEF SHORT RIB GF, DF**

Potato, Cremini Mushroom, Pickled Onion

### **CORNISH HEN GF**

Glazed Carrots, Pommes Purée

### **SALMON**

Green Beans, Sourdough Crumble, Brown Butter

## GRAZING STATIONS

### **CRUDITÉ**

Crisp Seasonal Vegetables served with  
Hummus & Dill Ranch

### **CHARCUTERIE & CHEESE**

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

### **DESSERT**

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

