PASSED HORS D’OEUVRES

SUMMER
MINIMUM OF 20 PIECES EACH.

HOUSE-MADE RICOTTA
CHILI-PEACH CHUTNEY, COUNTRY HAM, HAZELNUT BISCOTTI

CHILLED WYOMATO SOUP
AVOCADO CREAM, SKEWERED GOAT CHEESE “GRILLED CHEESE”

YELLOW FIN TUNA TARTAR
FRIED WONTON, CUCUMBER SALAD, CRUSHED WASABI PEA

CRISPY WILD SHRIMP “PO’ BOY”
SPICY GREEN TOMATO JAM, SMOKED BACON CORNBREAD, SMOKED PAPRIKA MAYO

BUTTERED KING CRAB
AVOCADO AND CORN HASH, OLD BAY, SMOKED POPCORN

LIGHTLY SMOKED LOHA TROUT
LEMON SABAYON, PEA SHOOTS, CRISPY CORN

WAGYU BEEF CARPACCIO
SHITAKE TEMPURA, TRUFFLE AIOLI, ASPARAGUS SALAD

BBQ PORK BELLY B.L.T
TOMATO CHUTNEY, ARUGULA MAYO, CHEDDAR BISCUIT

GRILLED BISON TENDERLOIN
HORSERADISH MUSTARD “COOKIE”, LEMON-CAPER AIOLI, CELERY SALAD

BRAISED LOCAL LAMB AGNOLOTTI
LOCAL CHÈVRE, FRESH BASIL, FRIED ARTICHOKE, GARDEN CARROT BUTTER

4.00 PER PIECE

APPROPRIATE TAX AND 20% SERVICE CHARGE ARE ADDITIONAL.