PASSED HORS D’OEUVRES

WINTER
MINIMUM OF 20 PIECES EACH.

SEARED DUCK BREAST
DRIED CRANBERRY CHUTNEY, SAGE SPOON-BREAD

SALT BAKED FINGERLING POTATO
CRÈME FRAÎCHE, AMERICAN CAVIAR

BRAISED DUCK SPRING ROLL
PLUM DIPPING SAUCE

WILD MUSHROOM STRUDEL
LOCAL CHÈVRE, LEEK CREAM

CRISPY PACIFIC OYSTERS
CREAMED SPINACH, BACON-CHILI RELISH

SMOKED TROUT BRANDADE
CAVIAR, POTATO CHIP

CRISPY TEMPURA WILD SHRIMP
PICKLED CARROT, GINGER AIOLI

JUMBO LUMP CRAB
CHORIZO, DRIED CORN, OLD BAY BUTTER

HAWAIIAN ONO SASHIMI
CARROT, CILANTRO, FENNEL, GALANGAL

VENISON CARPACCIO
CRISPY POTATO, CREAMY HORSERADISH MUSTARD

ROASTED TOMATO
LOCAL HERBED GOAT CHEESE, FOCACCIA, ARUGULA

4.00 PER PIECE
APPROPRIATE TAX AND 20% SERVICE CHARGE ARE ADDITIONAL.