



BY CHEF RYAN CARROLL

Passed Canape Service

Deluxe Bites

TRUFFLE ARANCINI

Arancini, homegrown mushrooms, pecorino di fossa, cacio e pepe crema

FILET MIGNON CROSTINI

Filet & caramelized shallot mayo

MINI LOBSTER ROLL

Poached Maine lobster, ramp butter, yuzu aioli, toasted brioche bun

CAVIAR & BLINI

Osetra caviar, buckwheat blini, crème fraîche, chive blossoms

TUNA & CRISPY RICE

Tuna tartare, crispy rice, tobanjan aioli

MINI BEEF WELLINGTON

Filet mignon wrapped in puff pastry, duxelle, spinach crepe, bordelaise sauce

KING CRAB HAND ROLL

Alaskan King Crab, crispy spring onion, sushi rice, nori, truffled eel sauce

DUCK TOT & CAVIAR

Crispy potato tot, caviar, creme fraiche

LIL WAGYU SLIDERS

Wagyu patties, comte cheese, pickles, caramelized shallot jam, brioche bun

Dim Sum bites

LOBSTER & CHIVE DUMPLING

32-day dry-aged tomahawk chop, potato dauphinois, au poivre sauce

PEKING DUCK SPRING ROLL

Duck Confit, served with sweet chili

PORK BELLY BAO BUNS

Crispy pork belly, pad kra pao glaze, yuzu-kosho aioli, steamed bao bun

XO SAUCE PRAWN TOAST

Crispy sesame toast topped with prawn mousse, house-made XO sauce.

DUCK & SCALLION PANCAKE

Peking duck, scallion pancakes

SZECHUAN CUCUMBER CUP

Szechuan spicy chili garlic crisp, local cucumbers pickled & marinated

SESAME LIANG PI NOODLES

Chewy wheat noodles, sesame sauce, ginger scallion crunch, pickled daikon

BIANG BIANG NOODLES

Shaanxi noodles, chili oil, garlic

CHICKEN SOUP DUMPLING

Xiao Long Bao chicken soup dumpling, steamed and served with black vinegar

Spanish Tapas

CROQUETAS DE JAMÓN

Jamon and bechamel crispy croquetas, pequillo pepper aioli, pickled padron

PULPO A LA GALLEGA

Grilled octopus, salsa de pulpo a feira

NAVAJAS A LA PLANCHA

Grilled razor clams, pimenton, spring flowers, salsa de serejil

JAMÓN IBÉRICO TOASTS

Thinly sliced jamón Ibérico, aioli, tallow toasted pan de cristal

SECRETO IBÉRICO

Seared secreto, pedro ximénez reduction

PAN CON TOMATE

Local farm tomatoes, spanish olive oil, maldon sea salt, pan de cristal

PRESA IBÉRICA

Grilled presa iberica, romesco sauce, charred spring onion, marcona crunch

GAMBAS AL AJILLO

Wild shrimp, salsa de ajo y guindilla

PLUMA IBÉRICA

Smoked and grilled pluma iberica, apple mostarda, manchego snow

Yakitori

LOBSTER & YUZU BUTTER

Yuzu butter glazed maine lobster, green garlic gremolata crumble

PINTXO DE TXISTORRA

Skewered basque chistorra sausage

PICANHA SKEWERS

Grilled Brazilian top sirloin cap, farofa crumble, chimichurri brasileiro

JAPANESE CHICKEN YAKITORI

Grilled chicken yakitori, tare sauce, spicy togarashi mayo, toasted wakame

THAI PORK MOO PING

Grilled thai pork skewers, nam jim jaew

CHUANR LAMB SKEWERS

Chinese Xinjiang-style cumin-spiced lamb skewers, sweet garlic glaze

GREEK CHICKEN SOUVLAKI

Grilled chicken skewers, avgolemono, oregano gremolata, tzatziki sauce

ESPETINHO DE CORAÇÃO

Brazilian chicken heart skewers

HALLOUMI & ZUCCHINI

Grilled halloumi, local zucchini, dukkah, meyer lemon, za’atar

Thai Street

KHAO MOO TOD GRATIEM

Crispy garlic pork belly, sticky rice, thai chili jam, fried shallots & garlic

PAD KEE MAO NOODLES

Drunken noodles, stir-fried, basil & chili

PAD THAI NOODLES

Stir fried rice noodles, tamarind sauce, fried egg, peanut, bean sprout

THOT MAN KHAO PHOT

Corn and shrimp fritter, thai red curry paste, peanuts, coconut chili mayo

SHRIMP YAM TALAY SALAD

Spicy Thai shrimp salad, kaffir lime

THUNG THONG DUMPLING

Crispy chicken filled golden purses, served with sweet chili sauce

THIPSAMAI SPRING ROLL

Crispy shrimp head oil spring rolls, Thai basil & green chili sauce

SOM TAM PAPAYA SALAD

Green papaya, tomato, long bean salad

CHICKEN LARB LETTUCE CUPS

Spicy tangy minced meat salad, toasted rice powder crunch, butter lettuce cup

Farm Bites (V)

ASPARAGUS FRITES

Crispy tempura asparagus fries, green garlic aioli, umami powder

WILD RAMP GOUGÈRES

Comte cheese & ramp choux puff

STUFFED MUSHROOMS

Homegrown mushrooms, persillade, meyer lemon buerre blanc, pea tendrils

HEIRLOOM TOMATO CROSTINI

Local warm off the vine tomatoes, sourdough crostini, tomato aioli

FORAGED CRUDITE CUPS

Local vegetables, assortment of dips

BABY ZUCCHINI LATKES

Mini crispy zucchini & potato latkes, chives, whipped creme fraiche

FAVA FALAFEL BITES

Syrian inspired fava falafel bites, served with tahini green goddess ranch

WATERMELON SHOTS

Local watermelon, gazpacho, mint

SPRING PEA ARANCINI

Arancini’s stuffed with english peas, sheeps milk ricotta, pecorino foam