## May 15th 2021

## To Share

Cheese & Charcuterie Platter

Foie Gras on Homemade Muffins Purple & Gold Deviled Eggs – GF/V Heirloom Bruschetta – GF/V Stuffed Mushrooms – V

## **Plated**

1.

Sashimi Omakase - GF (includes toro, hon-maguro, sake, hamachi, ikura)

2. Charred Romanesco Caesar – GF/V\*

3. Steamed Dory + Truffle - GF

4.
Blue Corn + Butternut Squash Chowder – GF/V

5. Air Fried Tots + Beluga Caviar – GF/V\*

6.
A5 Wagyu - GF

or

Smoked King Oyster Mushrooms – GF/V

7. Strawberry + Thai Basil Panna Cotta – GF/V

Quote: \$3100 for 12-16 guests
. Quote includes food, service, set up, and clean up.
Quote does not include beverages and gratuity.

 $\label{eq:condition} \mbox{Legend: GF = Gluten Free} \mid \mbox{V = Vegetarian} \mid \mbox{V* = Can be made Vegetarian} \\ \mbox{Restrictions: No shellfish.}$