



Zest Up Your Life

HORS D'OEUVERS



Cold

Black Grape Ricotta Tartlet

Balsamic roasted black grape, black pepper ricotta, lemon balm, lemon zest.

-Vegetarian

Strawberry Bruschetta

Fresh strawberry, purple basil, garlic confit, flakey salt.

-Vegetarian

Truffle Mushroom Crostini

Caramelized onion, fresh herbs, garlic confit, red amaranth, truffle roasted cremini mushroom

-Vegetarian

Fresh Oysters

Freshly shucked oysters served with a pomegranate jalapeño mignonette and horseradish.

Ahi Tuna Tartare

Yellowfin tuna, radish slaw, house pickled, hoisin garlic aioli, sesame seeds, fresh herbs.

Shrimp Tartlet

Roasted shrimp, smoked seafood sauce, lemon zest, micro arugula

Gougères with Prosciutto

Choux, aged prosciutto, lemon zest, blueberry pearls.

Endive Cups

Cucumber salsa, flakey salt, purple basil, red amaranth, house pickles, hot honey, chili flakes

-Vegan

Smoked Salmon Terraine

Fried capers, lemon zest, creme fraiche, fresh dill, goat cheese, pickled red onion

Antipasto Skewers

Cured meats, roasted peppers, imported cheese, marinated olives.

Sweet Green Tartlet

Peas, mint, creme fraiche, pickled radish, cracked black pepper, micro arugula



Zest Up Your Life

HORS D'OEUVERS



Hot

Mini Beef Wellington

Certified angus, tenderloin, red wine demi, micro arugula

Chicken Karaage Bites

Asian infused marinade, buttermilk, fried, cilantro yogurt, micro cilantro, hot honey.

Arancini

Deep fried risotto, basil infused ricotta cheese, romesco sauce, flakey salt.

Vegetarian

Satay

Chicken, lamb or shrimp - chili oil, micro arugula, garlic aioli

Sliders

Chicken, beef, or shrimp - brioche, baby gem, house pickles, ZEST secret sauce.

Goat Cheese Grape Balls

Pistachio pesto, grilled greens, honey

Baked Fig and Hot Honey

Puff pastry, cracked black pepper, balsamic macerated figs, hot honey, chili flakes, pickled red onions.

Bacon Wrapped Dates

Double smoked pork belly, flakey salt, whipped goat cheese, smoked maple.

Puffy Mushroom and Onion Bites

Puff Pastry, caramelized onion, fresh herb, blitzed mushrooms, creme fraiche.

Italian Eats

Cured meat, sugo, purple basil, fresh mozz.

Pork Belly

Garlic aioli, hot honey, smoked maple, apple slaw, garlic confit.