



Nibbles

SEAFOOD

Montauk Lobster Rolls with tarragon aioli
Shrimp Salad Roll with wasabi
Lemongrass Thai Shrimp Fritters with sweet chili sauce or ginger soy drizzle
Shrimp & Asparagus Skewer with yuzu aioli and crispy rice
Crab Cakes with remoulade dip
Thai Mango Crab Salad with chili and Thai basil on rice cracker
Citrus and Herb-Marinated Ahi Tuna on cucumber round
Asian Tuna Tartar with ginger, sesame, and yuzu aioli on wonton crisp
Wild Salmon Tartar in a cucumber cup with mango red pepper relish
and fennel fronds
Tandoori-Cured Salmon with mango chutney on papadum
Fennel-Cured Smoked Salmon with crème fraîche and salmon roe
Smoked Salmon & Goat Cheese Mousse with watercress on pumpernickel toast
Salmon Tartar Tostada with avocado, white bean, and pickled shallot

MEAT

Grilled Baby Lamb Chop with horseradish gremolata +\$2
Curry Lamb/Duck/Goat in phyllo cup with tamarind glaze and cilantro
Braised Pork Belly on bao bun with Asian pickled vegetables
Bacon-Wrapped Date

Pulled Pork on corn muffin with bread and butter pickles
Braised Short Rib with orange and sweet potato purée marmalade
Seared Dry-Aged Steak with blue cheese and pickled chiles on yucca chip
Beef Slider with swiss or muenster cheese, bacon-shallot jam, and arugula pesto
Ginger Beef Satay with tahini glaze
Guava BBQ Pulled Beef Slider with fennel chili slaw and pickled onions
Grandma Mini Meatball Marinara with burrata on grilled crostini
BBQ Brisket with pickled onions on polenta cake
Buttermilk Fried Chicken with jalapeño jam on cheddar biscuit
Thai Chicken Satay Skewers with peanut sauce
Jerk Chicken Skewers with tamarind glaze
Chicken + Waffles with maple-bourbon glaze

CHEESE & VEGETABLE

Saffron Manchego Arancini with smoked paprika mayo
Tomato Cucumber Gazpacho with Tajín rim
Traditional Caprese Skewer with mozzarella and aged balsamic
Charred Corn, Crema, and Cotija Bite with chili and lime
Goat Cheese-Stuffed Cremini Mushroom with herb aioli
Root Vegetable Tartare (beet, parsnip, carrot, celery root) in GF cup or on crostini
Vietnamese Summer Rolls (vegetables and tofu with nuoc mam lime dip)
Curried Peas and Carrots with potato porous purée on baby papadum

TARTS

Asparagus and Gruyère
Wild Mushroom and Black Truffle Asiago
Caramelized Onion, Crème Fraiche, and Thyme
Truffle Mac and Cheese

CROSTINI

Lemon Ricotta Mousse and Balsamic Glaze
Pomegranate Fig Jam and Lemon-Thyme Ricotta Mousse

Eggplant, Vidalia Onion, Corn Caponata, and Mozzarella
Beef Carpaccio, White Truffle, Arugula, and Parmesan
Melted Brie, Honey, and Walnuts
Tart Apple, Blue Cheese, and Hazelnuts
Feta, Oregano, and Fig Jam
English Peas, Fava Beans, Fresh Ricotta, Mint, and Chervil
Brie, Caramelized Onions, Poached Pear, and Fig Jam
Mini Quesadilla Bites

FLATBREAD

Goat Cheese, Medjool Dates, Thyme, and Honey
Grilled Onion, Roasted Peppers, Fennel Sausage, and Pecorino
Shaved Potato, Caramelized Onion, and Rosemary
Mixed Winter Squash, Goat Cheese, and Walnuts
Parmesan, Fresh Mozzarella, Tomato, and Basil