Cold and Hot Soups Shooters and Crostini

Clove, Szchuan Peppercorn and Star Anise infused
Pomegranate Juice
Chocolate covered Pomegranate

Stone fruit Gazpacho Caramelized Peach fresh Mint

Watermelon, Star Anise and Thai Basil Gazpacho Thai Chili, Mint

Thai Style Butternut Soup, Lobster – Shitake Mushroom Compote, Red Curry, Pumpkinseed Oil

> Shooter of Bacon Dashi, Shitake Mushroom, Potato

"Cappuccino" of Tarragon and Butter Poached
Lobster

Blackened Tomato and Tortilla "Cappuccino Guajillo Chili, Cotija Cheese, Micro Cilantro

> Fresh Corn "Cappuccino "Broth Seared Crawfish Smoked Chili Oil, Micro Cilantro

Shooter of Shiner Bock, Jalapeno and Smoked Cheddar Bisque Applewood Smoked Bacon Compote

Croustade of Double Cream Brie, Caramelized Pear, Pancetta- Red Onion Relish, Micro Arugula Crostini of Ancho Chili Spice Smoked Brisket with Caramelized Onion Confit and Smoked Jalapeno-Tomato Aioli

Crostini of Seared Salt and Pepper Seared Shrimp with Proscuitto and Vanilla Bean Aioli with Micro Green Garnish

Crostini of Seared Salt and Pepper Seared Lobster with Proscuitto and Vanilla Bean Aioli with Micro Green Garnish

C<mark>rousta</mark>de of Double C<mark>ream Brie</mark> Arugul<mark>a and</mark> Dried Fig Marmalade

Crostini of Roast<mark>ed Garlic</mark> inf<mark>used Hummu</mark>s, Caramelized Fenn<mark>el</mark>, Pine Nut, Fennel Frond, Lemon Infused Olive Oil

Croustade of Traditional Irish Soda Bread Smoked Salmon, Cream Cheese Mousse, Fresh