

Sample Passed Appetizers

COLD

Tri-Tip Rollini

lemon dressed arugula, cracked pepper chevre,

Roasted Eggplant Bruschetta

cannellini butter, kalamata spuma, garden thyme

Mesquite Grilled Shrimp Mousse

cracked wheat crostini, tobiko caviar

Citrus Marinated Summer Squash Tostadita

wild rice, heirloom radish

Wild Alaskan Salmon Tartare

citrus-ginger marinade, black sesame, daikon radish, on sesame crisp

Curried Chicken Salad on Endive

with dried cranberries and walnuts

Pulled Pork Crostini

slow-cooked pork, sesame slaw

White Bean Puree Crostini

arugula pistou and cava raisins

Heirloom Radish Crostini

toasted cracked wheat crostini with tapenade butter, heirloom radish and fresh thyme

Carnitas Tostadita

pork carnitas in salsa verde, queso fresco
cumin seed aioli, chopped cilantro

Chili Colorado Tostadita

red chili braised beef, crème fraiche, chive

Marinated Cotija Tostadita

mexican papaya, roasted pasilla, crispy pork chicharon

Tequila Prawn and Black Bean Tostadita

cilantro pistou and marinated jicama

Cobb Salad Bite

blue cheese, butter lettuce, heirloom tomato dice

Beef Tartare

mustard shallot sauce, cryo-blanching arugula

Artichoke Leaf

artichoke heart mousse, roasted red pepper remoulade

Petite Triple Cream Brie

red onion marmalade, sliced French baguette

Asparagus Crostini

black pepper chevre, caramelized red onion

Tapenade Crostini

anchovy butter, Kalamata tapenade, marinated radish