MEATS
Seared Lamb Chops, Herb-Rubbed, Cherry Gastrique
Filo Cups of Beef Short Ribs, Roquefort Slaw, Cabernet Gastrique
Pastry Cups of Coffee-Spiced, Braised Lamb Shank, Mint-Rosemary Gremolata
Tempura-Fried Manchester Farms Boneless Quail Legs*

SEAFOOD
Mini Maine Lobster Rolls, Shredded Scallions, Brioche Roll
Spoons of Sashimi Tuna, Ginger Mignonette, Wasabi Emulsion, Soya Caramel
Spoons of Salmon Sashimi, Cucumber Mignonette, Pickled Pepper Aioli
Spoons of Scallop Hash, Sea Scallop Brunoise, Mango and Red Onion, Soya Caramel
Filo Cups of Blue Crab Salad, Shallots, Capers, Chives, Lemon Aioli, Micro Arugula
Flash-Fried Oysters, Sriracha Aioli
Fired Oyster Sliders, Cabbage, Pickled Carrot, Cilantro, Sriracha Emulsion, Sweet Hawaiian Rolls*
Skewers of Tempura Shrimp Soya-Yuzu Dipping Sauce*
Crispy Crab Cakes, Remoulade, Peper Relish

SOUPS
Served in demitasse cups
Roasted Butternut Squash Bisque, Applewood Bacon, Crème Fraîche
Potato Soup, Caramelized Leek, Bacon, White Truffle Oil
Lobster Cappuccino, Milk Froth, Espelette Pepper
Chilled Sweet Pea Soup, Mint, Rosemary, Crème Fraîche, Lavender Blossom
Roasted Vegetable Gazpacho, Lemon Sorbetto
Let us Make Your Favorite Soup

PREMIUM
Torchon of Foie Gras, Brioche Crouton, Fig Jam
Blinis of Osetra Caviar, Crème Fraîche, Shallots, Chives

DESSERTS
Served in miniature china with cocktail spoons
Miniature Mango Panna Cotta, Aged Balsamic*
Miniature Crème Brûlée* (Vanilla Bean, Pistachio, Creamsicle, Dulce de Leche, or Cookies & Cream
Please Ask us About Bite-Sized Dessert Options

* DENOTES PREMIUM ITEM, PLEASE INQUIRE ABOUT COST