

LOOSH CULINAIRE

fine catering



PLATED MENU

APPETIZERS

Tuna Crudo

Fennel Citrus Salad, City Roots Arugula,
Pickled Onion, Citrus Emulsion*

Spicy Tuna Tartare

Avocado Toast, Shallot, Chive, Sriracha*

"Peas & Carrots"

Maine Lobster Pancake, Pea Shoot Salad,
Ginger Carrot Emulsion

Pan Seared Scallops

Roasted Carrots, English Peas, Bacon
Lardons, Carrot-Ginger Emulsion

Salmon & Sorrel Troisgros

Scottish Salmon, Wilted Sorrel, Mushroom
Brunoise, Sorrel Sauce

Seared Diver Scallops

Caramelized Cauliflower, Caper Raisin
Emulsion

Cheese Course

Assorted Cheeses, Such As: Robiola,
Roquefort, & Fromager d'Affinois.
Artisan Baguette

Heirloom Tomato Tart

Dry Cured Olive Tapenade, Vertical Roots
Greens, Herb Vinaigrette

** Items are served raw, or undercooked. Consuming
raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of food-borne illness.*

SOUPS

Butternut Squash Bisque

Roasted Butternut Squash, Applewood Bacon, Crème Fraîche

Fennel & Rutabaga Soup

Fennel Frond Crema

Tom Kha Gai Soup

Coconut Curry Soup, Roasted Chicken, Lemon Grass, Cilantro Oil

Crab and Corn Chowder

Roasted Corn, Lump Blue Crab, Crema

Lobster Bisque

Thyme-Infused Crème Fraîche, Lemon Olive Oil

Roasted Carrot Soup

Curried Yogurt, Can Be Served Chilled or Hot

Chilled Sweet Pea Soup

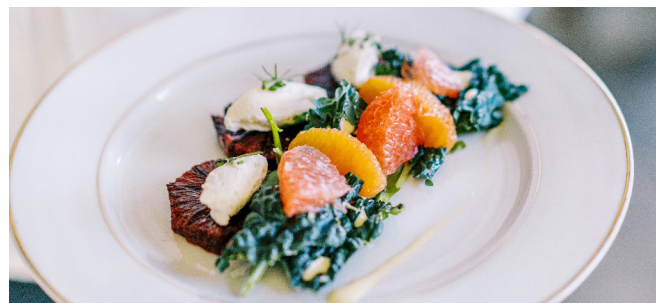
Mint, Rosemary, Crème Fraîche, Peppermint Blossoms

Honeydew & Cucumber Soup

Compressed Melon, Crema

Watermelon & Tomato Gazpacho

Crumbled Feta, Mint Pistou



SALADS

Tomato & Compressed Watermelon Salad

Heirloom Tomatoes, Compressed Watermelon, Arugula, Cucumber, Feta, Kale-Pesto Vinaigrette



Caprese Salad

Vine-Ripe Tomatoes, Buffalo Mozzarella, Basil Pesto Vinaigrette, Aged Balsamic Vinegar

Fig & Rocket Salad

Baby Arugula, Fresh Black Mission Figs, Split Creek Farms Goat Cheese, Toasted Walnuts, Aged Balsamic & Walnut Oil Vinaigrette

Strawberry Salad

Vertical Roots Lettuce, Sliced Strawberries, Candied Pecans, Goat Cheese, Balsamic Vinaigrette

Verjus Compressed Peach Salad

Vertical Roots Mixed Greens, Verjus Compressed Peaches, Figs, Golden Raisins, Sunflower Seeds, Basil Whipped Ricotta, Herb Vinaigrette

Zucchini Ribbon & Arugula Salad

Blanched Asparagus Tips, Spring Peas, Baby Burrata, Tomato Confit & Citrus Vinaigrette

Vertical Roots "Caesar Salad"

Roasted Tomatoes, Pickled Red Onions, Caesar Vinaigrette, Black Pepper Parmesan Tuile

Little Gem Wedge

Crumbled Goat Cheese, Pickled Sweet Peppers, Confit Tomatoes, Green Goddess

Kale & Bacon Salad

Sweet Kale, Baby Romaine, Toasted Pumpkin Seeds, Dried Cranberries, Bacon Vinaigrette

Beet Salad

Goat Cheese Mousse, Herb Emulsion, Toasted Walnuts, Kale Chiffonade, Citrus Vinaigrette

Roquette & Butternut Squash

Baby Arugula, Roasted Butternut Squash, Burrata, Toasted Pumpkin Seeds, Verjus Vinaigrette

ENTRÉES

Beef Short Ribs

72-Hour Sous Vide Boneless Beef Short Ribs, Yukon Mashed Potatoes, Grilled Asparagus, Cabernet Gastrique

Beef Tenderloin

Applewood-Roasted, Garlic Mashed Potatoes, Grilled Asparagus, Black Truffle Veal Glace*

Short Rib Ragout

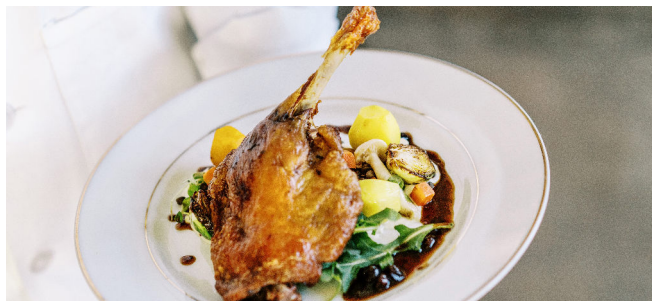
Pearl Onion, Roasted Tomato, Creamy Polenta, Shredded Parmesan Cheese, Braising Jus

Coq Au Vin

Poulet Rouge Chicken, Lardons, Pearl Onions, Hon Shimeji Mushrooms, Red Wine Jus, Yukon Gold Mashed Potatoes

Chicken Confit

Springer Mountain Farms Confit Chicken Sweet Potato Puree, Haricot Verts, Black Truffle Jus



Sweet Tea Brined Pork Chop

Garlic Mashed Potatoes, Blue Cheese Coleslaw, BBQ Vinaigrette

Duck Confit

Moulard Duck Leg, Butternut Squash Puree, Sautéed Mushrooms, Citrus Gastrique, Wilted Kale

Seared Quail

Boneless Quail Breast Medallions, Yukon Mashed Potatoes, Black Currant Game Jus

Lamb Daube

Pulled Braised Lamb Shank, Carrots, Pearl Onions, Red Wine-Lamb Jus, Fresh Herbs

Grilled Sword Fish

Cumin & Coriander-Scented Forbidden Rice, Shredded Carrots, Spring Peas, Wilted Kale, Yellow Pepper Vinaigrette

Seared Sea Bass

Parsnip Puree, Haricot Verts, Mango Beurre Blanc



Blackened Salmon

Adluh Grits, Grilled Asparagus, Crawfish Cream Sauce

Lamb Shank

Red Wine Braised Lamb Shank, Rice Middlins, Haricot Verts, Red Wine Jus

Pan-Seared Halibut

Carolina Gold Rice, Sautéed Broccolini, Yellow Pepper Coulis, Red Pepper Jam

Seared Tuna

Jasmine Rice, Broccolini, Cucumber Salad, Ginger Mignonette, Miso Aioli*

Shrimp & Grits

Beaufort Shrimp, Applewood Bacon & Tricolor Pepper Jus, Antebellum Grits

Crab Cakes

Corn Succotash, Applewood Bacon, Scallions, Roasted Red Peppers, Basil Beurre Blanc

Lobster Pot Pie

Maine Lobster Tail & Claw, Grilled Corn, Sweet Peas, Carrot & Onion Brunoise, Pate Brisee, Lobster Glace

Grilled Artichoke Risotto

Confit Tomato, Acquerello Carnaroli, Fresh Herbs, Grana Padano

Seafood Risotto

Shrimp, Scallops, Grilled Corn, Sweet Peas, Saffron

Fusilli Pasta & Short Rib Ragout

Fire Roasted Tomatoes, Root Vegetables, Sweet Peas, Aged Parmesan

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VEGETARIAN / VEGAN

any of these dishes can be adapted to vegan

Charred Eggplant Steak

Yukon Mashed Potatoes, Roasted Asparagus, Tomato Agrodolce, Basil Pistou, Vincotto

Grilled Portabella Mushroom Caps

Herb-Marinated, Fire-Roasted, Caramelized Red Onions, Mushroom Jus

Roasted Cauliflower Steak

Quinoa Salad, Diced Cucumber, Confit Tomato, Collard Green Pistou, Chili Oil

Brown Rice "Paella"

Shredded Carrots, English Peas, Marinated Tofu, Saffron



DESSERTS

Crème Brûlée

Choice Of: Vanilla Bean, Pistachio, Espresso, Creamsicle, Cookies & Cream

Panna Cotta

Choice Of: Mango, Raspberry, Strawberry & Balsamic

Fire-Roasted Apple Bread Pudding

Crème Anglaise



Key Lime Tartlet

Pecan Tartlet

Bourbon-Whipped Cream

Seasonal Berry Tartlet

Crème Chantilly

Seasonal Fruit Parfait

Crème Pâtissière, Seasonal Fruit, Chantilly Cream, Mint

Tiramisu

Lady Fingers, Mascarpone, Espresso, Dusted with Cocoa Powder

Triple Chocolate Mousse Cake

Raspberry Coulis

Warm Chocolate Cake

Mascarpone Whipped Cream, Brown Butter Pecan Moon Rocks, Strawberry Balsamic & Basil Puree

Vegan Chocolate Cake

Whipped Coconut Cream