



LOOSH CULINAIRE
fine catering

PLATED DINNER MENU

APPETIZERS

Beef Empanadillas

Pastries of Spiced Beef, Sofrito & Sazon with Romesco, Avocado Crema, Peperonata Salad

Tuna Crudo*

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

Spicy Tuna Tartare*

Avocado Toast, Shallot, Chive, Sriracha Aioli

Pan Seared Scallops

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

Seared Sea Bass

Roasted Corn & Poblano, Collard Green Pesto, Vincotto

Golden Shrimp Pilau

Blackened Shrimp, Creamed Middlins, Andouille Sausage, Roasted Red Peppers, Scallions, Golden Raisin Capers Curry

Lobster Risotto

Butter Poached Lobster, Wilted Spinach, Saffron, Reggiano Cheese

Crab Cakes

Corn & Poblano Succotash, Crispy Bacon, Truffle Corn Emulsion

Jumbo Lump Blue Crab

Grilled Yellow Corn, Blueberries, Chive Verge

Heirloom Tomato Tart

Dry Cured Olive Tapenade, Vertical Roots Greens, Herb Vinaigrette

Arancini

Fried Risotto Balls, Buffalo Mozzarella, Creamy Polenta, Pickled Sweet Peppers, Micro Basil Salad

Gnocchi Caponata

Brown Butter Gnocchi, Ragout of Eggplant, Tomato, Red Onion, Olives, Capers, Herb Vinaigrette

Cheese Course

Assorted Cheeses, Such As: Robiola, Roquefort, & Fromager d’Affinois, Counterpoints, Artisan Baguette



SOUPS

Butternut Squash Bisque

Roasted Butternut Squash, Applewood Bacon, Crème Fraiche

Fennel & Rutabaga Soup

Fennel Frond Crema

Tom Kha Gai Soup

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

Potato Leek Soup

Crumbled Bacon, Shredded Cheddar Cheese, Scallions

Borscht

Roasted Red Beets & Root Vegetables, Red Wine, Goat Cheese Mousse, Dill

Crab & Corn Chowder

Roasted Corn, Lump Blue Crab, Crema

Lobster Bisque

Thyme-Infused Crème Fraiche, Lemon Olive Oil

Roasted Carrot Soup

Curried Yogurt, Can Be Served Chilled or Hot

Asparagus & Truffle Cream Soup

Grilled Asparagus Tips, Fines Herbs

Honeydew & Cucumber Soup

Compressed Melon, Crema

Watermelon & Tomato Gazpacho

Crumbled Feta, Mint Pistou

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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 & Roquette 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 (seasonal)

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

Burrata & Arugula Salad

Blanched Asparagus Tips, Spring Peas, Baby Burrata, Tomato Confit, Burnt Lemon Vinaigrette

“Caesar Salad” Wedge

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 Bulgogi

Gochujang-Marinated Beef, Korean BBQ Sauce, Ginger, Carrots, Onions, Scallions, Asian Slaw, Jasmine Rice

Beef Short Ribs

72-Hour Sous Vide Boneless Beef Short Ribs, Yukon Mashed Potatoes, Grilled Asparagus, Cabernet Gastrique (ask about other preparations)

Beef Tenderloin*

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

Short Rib Ragout

Boneless Beef Short Rib, Pearl Onion, Roasted Tomato, Creamy Polenta, Truffle Jus, Shredded Parmesan Cheese

Polpettone & Gnocchi

Large Italian Meatballs, Hon Shimeji Mushrooms, Wilted Arugula, Creamed Brandy Veal Glace

Coq Au Vin

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

Chicken Confit

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

Chicken Antebellum

Fire-Roasted Corn, Brown Rice & Quinoa, Edamame, Confit Tomatoes, Roasted Peppers, Wilted Kale, Citrus Vinaigrette

Mojo Chicken

Cilantro Creamed Cauliflower Rice, Roasted Carrots, Pineapple Mojo Emulsion

Pollo Ala Romana

Roasted Chicken, Pancetta, Confit Tomatoes, Roasted Peppers, Crispy Potatoes, Kale Pesto

Chicken Papas Bravas

Roasted Tomato Romesco, Crispy Potatoes, White Asparagus, Safron Aioli

Sweet Tea Brined Pork Chop

Garlic Mashed Potatoes, Blue Cheese Coleslaw, BBQ Vinaigrette

Duck Confit

Moultard Duck, Butternut Squash Puree, Sauteed Mushrooms, Wilted Kale, Berry Gastrique

Lamb Daube

Pulled Braised Lamb Shank, Carrots, Pearl Onions, Herb-Mashed Potatoes, Red Wine-Lamb Jus

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ENTRÉES

Continued

Lamb Shank

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

Seared Sea Bass

Middlins, Haricot Verts, Capers & Golden Raisin Emulsion

Blackened Salmon

Adluh Grits, Grilled Asparagus, Crawfish Cream Sauce

Seared Scottish Salmon

Quinoa & Edamame Blend, Wilted Kale, Roasted Yellow Pepper Coulis

Pan-Roasted King Salmon

White Bean & Pancetta Ragout, Sautéed Broccolini, Dill Crema

Grilled Swordfish

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

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

Pickled Shrimp Antebellum

Fire-Roasted Corn, Brown Rice & Quinoa, Edamame, Confit Tomatoes, Roasted Peppers, Wilted Kale, Citrus Vinaigrette

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

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

Catawba Grain Bowl

Fire-Roasted Maize, Black Eyed Peas, Tomato, Peppers, Brown Rice, Citrus Vinaigrette

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

Candied Lime, Crème Chantilly

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

Olive Oil & Thyme Gelato, Brown Butter Pecan Moon Rocks, Strawberry Balsamic & Basil Puree