



## Passed Hors d'oeuvres

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-COLD-

Prices are for platters of 20

<b>Raw Oysters on a Half Shell</b>	<b>65</b>
Jalapeno-Shallot Mignonette, House Cocktail Sauce, Lemon	
<b>Tomato Bruschetta</b>	<b>45</b>
Diced Plum Tomatoes, Shallots, Garlic, Basil, Balsamic Vinegar, Crostini	
<b>Chilled Prawns</b>	<b>65</b>
Poached Prawns, House Cocktail Sauce, Remoulade, Lemon	
<b>Shrimp Louie Spears</b>	<b>60</b>
Romaine Lettuce, Bay Shrimp, Sifted Egg, Tomato, Louie Dressing	
<b>Smoked Salmon Crostinis</b>	<b>60</b>
Cold Smoked Salmon, Shallots, Capers, Lemon Aioli	
<b>Beef Tataki Crostinis</b>	<b>85</b>
Marinated, Roasted and Chilled Beef Tenderloin Slices, Soy-Mirin Sauce	
<b>Steak Tartare Crostinis</b>	<b>65</b>
Minced Filet Mignon, Lemon Zest, Cornichons, Red Onion, Capers, Dijon	
<b>Wild Mushroom Crostinis</b>	<b>55</b>
Wild Mushroom Duxelle, Grana Padano, White Truffle Oil	
<b>Artisan Cheese Platter</b>	<b>110</b>
House Selection, Dried Fruits and Nuts, Truffle Honey, Crostinis	



## Passed Hors d'oeuvres

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-HOT-

Prices are for platters of 20

<b>Duck Spring Rolls</b>	<b>70</b>
Roasted Duck, Shiitake Mushrooms, Cabbage, Carrots, Onions, Cilantro	
<b>Spicy Beef Spring Rolls</b>	<b>65</b>
Marinated Beef, Cabbage, Carrots, Onions, Cilantro, Sriracha Aioli	
<b>Vegetable Spring Rolls</b>	<b>50</b>
Cabbage, Shiitake Mushrooms, Carrots, Onions, Cilantro	
<b>Grilled Pineapple Skewers</b>	<b>70</b>
Choice of Marinated Chicken or Beef, Fresh Pineapple	
<b>Dungeness Crab Cakes</b>	<b>75</b>
Shallots, Lemon, Panko, Fines Herbes, Lemon-Caper Aioli	
<b>Honey Walnut Prawns</b>	<b>65</b>
Creamy Honey Glaze, Candied Walnuts	
<b>Grilled Prawns</b>	<b>65</b>
Cajun-Spiced Gulf Prawns, Remoulade	
<b>Sweet and Spicy Chicken Wings</b>	<b>45</b>
Crispy Fried Chicken Wings, Sweet Chili Sauce, Scallions, Sesame Seeds	
<b>Crab-Stuffed Mushrooms</b>	<b>80</b>
Dungeness Crab, Shallots, Lemon, Panko, Fines Herbes	
<b>Vegetable-Stuffed Mushrooms</b>	<b>50</b>
Seasonal Vegetables, Balsamic Reduction	
<b>Lamb “Lolli-Pop”</b>	<b>115</b>
Lamb Chop, Mint Gremolata	