

## Passed Hors d'oeuvres

## Page 1 of 2 Prices are for platters of 20

Raw Oysters on a Half Shell	6 5
Jalapeno-Shallot Mignonette, House Cocktail Sauce, Lemon	
Oyster Rockefeller	7 5
Fresh Shucked Oysters, Spinach, Pernod Cream, Toasted Bread Crumbs	
Lobster Roll	9 5
Chopped Maine Lobster, Onion, Celery, Fennel, Tarragon Aioli, Brioche Bun	
Crab Roll	8 0
Dungeness Crab, Onion, Celery, Fennel, Fresh Basil, Garlic Aioli, Brioche Bun	
Tomato Bruschetta	4 5
Diced Plum Tomatoes, Shallots, Garlic, Basil, Balsamic Vinegar, Crostini	
Chilled Prawns	7 0
Poached Prawns, House Cocktail Sauce, Remoulade, Lemon	
Chicken Cordon Bleu Bites	5 5
Ground Chicken Breast, Ham, Mozzarella Cheese, Fresh Herbs, Dijon Cream	
Smoked Salmon Crepes	7 5
Cold Smoked Salmon, Chive Crème Fraiche, Lemon Zest, Caviar	
Aged Beef Sliders	6 5
House Ground Aged Beef, Pickled Onion, Arugula, Spicy Ketchup	
Wild Mushroom Crostinis	5 5
Wild Mushroom Duxelle, Grana Padano, White Truffle Oil	
Artisan Cheese Platter	110
House Selection, Dried Fruits and Nuts, Truffle Honey, Crostinis	



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Duck Spring Rolls	7 5
Roasted Duck, Shiitake Mushrooms, Cabbage, Carrots, Onions, Cilantro	
Spicy Beef Spring Rolls	6 5
Marinated Beef, Cabbage, Carrots, Onions, Cilantro, Sriracha Aioli	
Vegetable Spring Rolls	5 0
Cabbage, Shiitake Mushrooms, Carrots, Onions, Cilantro	
Grilled Pineapple Skewers	7 0
Choice of Marinated Chicken or Beef, Fresh Pineapple	
Dungeness Crab Cakes	8 0
Shallots, Lemon, Panko, Fines Herbes, Lemon-Caper Aioli	
Prawns Dumplings	7 5
Fresh Large Prawns, House Cured Bacon, Red Wine Reduction	
Grilled Prawns	7 0
Cajun-Spiced Gulf Prawns, Remoulade	
Sweet and Spicy Chicken Wings	5 0
Crispy Fried Chicken Wings, Sweet Chili Sauce, Scallions, Sesame Seeds	
Crab-Stuffed Mushrooms	8 5
Dungeness Crab, Shallots, Lemon, Panko, Fines Herbes	
Vegetable-Stuffed Mushrooms	5 0
Seasonal Vegetables, Balsamic Reduction	
Lamb "Lolli-Pop"	1 4 0
Lamb Chop, Mint Gremolata	