



## Passed Hors d'oeuvres

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Prices are for platters of 20

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|---|------------|
| <b>Raw Oysters on a Half Shell</b>  | <b>75</b>  |
| Jalapeno-Shallot Mignonette, House Cocktail Sauce, Lemon                      |            |
| <b>Oyster Rockefeller</b>   | <b>90</b>  |
| Fresh Shucked Oysters, Spinach, Pernod Cream, Toasted Bread Crumbs            |            |
| <b>Tomato Bruschetta</b>  | <b>50</b>  |
| Diced Plum Tomatoes, Shallots, Garlic, Basil, Balsamic Vinegar, Crostini      |            |
| <b>Chilled Prawns</b>   | <b>85</b>  |
| Poached Prawns, House Cocktail Sauce, Remoulade, Lemon                        |            |
| <b>Chicken Cordon Bleu Bites</b>  | <b>65</b>  |
| Ground Chicken Breast, Ham, Mozzarella Cheese, Fresh Herbs, Dijon Cream       |            |
| <b>Smoked Salmon Crepes</b>   | <b>85</b>  |
| Cold Smoked Salmon, Chive Crème Fraiche, Lemon Zest, Caviar                   |            |
| <b>Aged Beef Sliders</b>  | <b>120</b> |
| House Ground Aged Beef, Pickled Onion, Arugula, Spicy Ketchup                 |            |
| <b>Wild Mushroom Crostinis</b>  | <b>65</b>  |
| Wild Mushroom Duxelle, Grana Padano, White Truffle Oil                        |            |
| <b>Artisan Cheese Platter</b>   | <b>140</b> |
| House Selection, Dried Fruits and Nuts, Truffle Honey, Crostinis              |            |
| <b>Duck Spring Rolls</b>  | <b>85</b>  |
| Roasted Duck, Shiitake Mushrooms, Cabbage, Carrots, Onions, Cilantro          |            |
| <b>Beef Spring Rolls</b>  | <b>70</b>  |
| Marinated Beef, Wild Mushrooms, Cabbage, Carrots, Cilantro, Ginger Plum Sauce |            |



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| <b>Vegetable Spring Rolls</b>  | <b>55</b>  |
| Cabbage, Shiitake Mushrooms, Carrots, Onions, Cilantro                 |            |
| <b>Grilled Pineapple Skewers</b>                                       | <b>80</b>  |
| Choice of Marinated Chicken or Beef, Fresh Pineapple                   |            |
| <b>Dungeness Crab Cakes</b>  | <b>95</b>  |
| Shallots, Lemon, Panko, Fines Herbs, Lemon-Caper Aioli                 |            |
| <b>Prawns Dumplings</b>  | <b>85</b>  |
| Fresh Large Prawns, House Cured Bacon, Red Wine Reduction              |            |
| <b>Grilled Prawns</b>  | <b>80</b>  |
| Cajun-Spiced Gulf Prawns, Remoulade                                    |            |
| <b>Sweet and Spicy Chicken Wings</b>                                   | <b>60</b>  |
| Crispy Fried Chicken Wings, Sweet Chili Sauce, Scallions, Sesame Seeds |            |
| <b>Crab-Stuffed Mushrooms</b>  | <b>85</b>  |
| Dungeness Crab, Shallots, Lemon, Panko, Fine Herbs                     |            |
| <b>Vegetable-Stuffed Mushrooms</b>                                     | <b>55</b>  |
| Seasonal Vegetables, Balsamic Reduction                                |            |
| <b>Lamb “Lolli-Pop”</b>  | <b>160</b> |
| Lamb Chop, Mint Gremolata  |            |