

Hors d'oeuvres Based on 20 People, 3 Pieces per Person

- **Fried Shrimp on Spicy Coleslaw**
\$125

- **Trio Of Cheeses with Organic Crackers and Seasonal Accompaniments**
\$75

- **Organic Coriander and Cayenne Seared Rare Tuna over Seaweed Salad,
Soy Sauce Glaze**
\$125
 - **Braised Duck Spring Roll with Fresh Orange Ginger Sauce**
\$85

- **Oysters On the Half Shell with Liquid Nitrogen Champagne Mignonette**
\$100
 - **Mini Crake Cake Slider with Lemon Tartar Sauce**
\$150

- **Braised Chicken Thighs with Bourbon BBQ Sauce and House Made Blue Cheese Sauce**
\$100
 - **Vegetable Tray with House Made Ranch Dipping Sauce**
\$45

- **Smoked Salmon Sushi Roll, Cream Cheese, Purple Sticky Rice, Cucumber, Wasabi, Soy Sauce**
\$125
 - **Warm Crab Dip with Organic Cracker**
\$125

- **Chilled Lobster Salad, Fresh Grated Truffles, Fresh Tarragon, Organic Potatoes**
\$250

- **Tourchon Of Foie Gras, House Made Fig Marmalade, Port Reduction**
\$300
 - **House Smokes Pork BBQ Sliders with Traditional Coleslaw**
\$100

 - **Fried Oyster BLT with Braised Bacon, Tomato Marmalade**
\$150