

PASSED HORS D'OEUVRES

(6.00 per piece, Minimum of 40 pieces per selection)

LAND

PORK BELLY B.L.T

tomato chutney, arugula mayo, cheddar biscuit

SMOKED BISON CARPACCIO

parmesan gaufrette, huckleberry compote, chive

Grilled SRF Beef

watercress purée, pickled onion, mustard ricotta

SEARED DUCK BREAST

dried cranberry chutney, sage spoon-bread

SMOKED BISON WELLINGTON

mushroom duxelles, whipped potato, veal demi-gloss

ANCHO CHICKEN EMPANADA

pickled red onion, cilantro, roasted garlic aioli

BRAISED DUCK SPRING ROLL

gochujang, lime, chili cashews

LAMB AND QUINOA MEATBALLS

tzatziki, cilantro

SEARED A5 KOBE BEEF

crispy rice, daikon, spicy aioli
(14.00 additional charge per piece)

SEA

YELLOW FIN TUNA TARTAR

fried wonton, cucumber salad, crushed wasabi pea

HONEY GLAZED SHRIMP

creamy grits, bacon, jalapeño, scallion

House Smoked Salmon

scallion pancake, crème fraiche, tomato relish, pickled Fresno

POMMES DAUPHINE

osetra caviar, saffron aioli, candied lemon chermoula
(14.00 additional charge per piece)

Idaho Trout Ceviche Shooter

meyer lemon, pickled carrot, crispy sweet potato

KATAFI FRIED SHRIMP

lemon yogurt, gremolata, honey

ALASKAN KING CRAB

chorizo, dried corn, old bay butter

CHILLED KING CRAB

watermelon rind kimchi, whipped avocado, radish

VEGETARIAN

FRIED PANISSE

whipped feta, piquillo relish, mint

SWEET PEA ARANCINI

english peas, romesco, parmesan

WILD MUSHROOM STRUDEL

local chèvre, leek cream

ROASTED BUTTERNUT SQUASH

orange glaze, whipped feta, spiced pistachios, watercress

POMMES DAUPHINE

saffron aioli, candied lemon chermoula

GRILL HALOUMI CHEESE

Peach chutney, pistachio, -8 honey, basil

CURRIED MELON SOUP

Coconut, lime

TRUFFLED DEVILED EGGS

shaved black truffle, herb aioli, candied lemon
(15.00 additional charge per piece)