

APPETIZERS

Meat

- Lamb kafta skewers \$36
- Beef tartar crostini with horseradish aioli \$42
- Serrano crostini with pepper jam and manchego \$42
- Steak and egg crostini with chimichurri \$45
- Braised lamb crostini with red wine, tomatoes and house made ricotta \$36
- Grilled flatbread with smoked cheddar, marinara and chorizo \$18 per flatbread (8 pieces)
- Veal schnitzel sliders, arugula, peppers, grilled onions, lemon caper aioli \$50
- Chili shortrib poutine, guacamole, jalapeno crema, queso fresco, scallion \$36
- Roasted pork belly and Brussels sprout dumpling, chili hoisin aioli, tempura \$42
- Miniature bacon cheeseburgers onion, pickle, ketchup and mustard \$72
- Chicken drumettes with dill chipotle BBQ sauce and honey \$42
- BBQ shortrib steam buns with coleslaw and onion aioli \$54

Fish and seafood

- Shrimp soft tacos with arugula, pepper jam, pickled onions, black pepper aioli \$48
- Black cod steam buns with avocado, yuzu aioli, pickled kohlrabi and coriander \$56
- Crab BLT \$56
- Calamari cones with ranch and romesco \$48
- Yellowfin tuna sashimi spoons with jalapeno, coriander, yuzu and soy \$55
- Sushi (assorted nageri and maki sushi) \$55 *72 hours advanced notice required
- Oyster with mignonettes and citrus \$48
- Sturgeon caviar and blinis with crème fraiche and snipped chives \$72
- Yellowfin tuna wontons with avocado, yuzu miso vinaigrette and chili \$56
- Yellowfin tuna spoons with espelette aioli and white anchovies \$56
- Fried lobster cake with chipotle aioli and mango salsa \$56
- Octopus spoons with chic pea, nicoise olive and tomato stew \$55
- Lobster spoons with vermouth butter and coriander \$52
- Squash potstickers with miso black cod \$56

Vegetarian

- Fried tofu steam buns with pickled carrot slaw, ponzu aioli, sesame \$36
- Watermelon spoons with feta and mint pudding \$28
- Autumn squash caponata crostini with ricotta, vin cotto and sage \$32
- House made ricotta gnocchi with marinara, parmesan and basil \$36
- Truffle frite, reggiano and truffle aioli \$42
- House made frite, citrus garlic aioli \$30
- Brie and avocado melts with jalapeno cream cheese and onion marmalade \$36
- Smoked hummus crostini with pickled onion and parsley salad \$32
- Eggplant Arbiata with buffalo mozzarella, basil and marinara \$36
- Grilled vegetable flatbread with basil pesto, goat cheese, balsamic \$18 per flatbread (8 pieces)
- Sweet Pea falafel pomegranate yogurt and cumin vinaigrette \$40

All items are priced per dozen