



Hors D'Oeuvres

toasted brioche with feta, forest mushroom and arugula
roasted beet and chevre served in a tasting spoon
grilled lindsay clothbound cheddar cheese on walnut raisin bread with avocado
leek and potato fritter with a cinnamon apple compote
melon, mozzarella and basil skewers with a balsamic glaze
truffled mac and cheese with lobster

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braised lamb shank served on a portabella mushroom polenta
sweet potato fritter with smoked duck breast and cherry compote
chimichurri flatiron steak served on a crostini with horseradish aioli and
crispy onions
duck confit taco with beemster and creme
peppered beef tenderloin on a wonton crisp with wasabi aioli
roasted jerk chicken in a cone with a mango slaw
miniature short rib burgers with l'ermite and caramelized onions

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grilled tequila lime shrimp with mango cilantro salsa
double smoked bacon wrapped scallops
lump crab cakes with a chipotle aioli
assortment of fresh shucked oysters
smoked salmon served on a dill blini with cream, capers, and red onions
ahi tuna served on a risotto square with wasabi aioli