

CANAPÉS

BROCHETTES

- TOMATO AND BOCCONCINI \$5.00
- VEAL SAUSAGE AND BABY BELL PEPPER \$5.00
- ESPELETTE AND LEMON MARINATED CHICKEN \$6.00
- MINI LAMB KOFTA WITH MINT YOGURT \$9.00

SPOONS

- MINI CRABCAKE WITH HOUSE MADE AIOLI \$5.00
- GNOCCHI WITH MUSHROOM SAUCE \$5.00
- GRILLED SQUID WITH ESPELETTE AND LIME DRESSING \$5.00



TARTELETTES

- ROASTED ROMA TOMATO, GOAT CHEESE \$5.00
- CARAMELIZED ONION AND BRIE PUFF PASTRY \$5.00
- SMOKED STEELHEAD, CAPER, AND PICKLED ONION \$6.00
- BEEF TENDERLOIN AND HORSE RADISH ON FOCCAIA CRISP \$9.00
- LOBSTER THERMIDOR \$11.00
- DUNGENESS CRAB WITH HERRING ROE \$11.00
- CHILEAN SHRIMP VOL-AU-VENT \$9.00



GOLDEN BITES

- SAFFRON RISOTTO BALL WITH TOMATO SAUCE \$5.00
- PANKO BREADED WILD PRAWN \$5.00
- BUTTERMILK MARINATED OYSTER \$5.00

CHILLED SEAFOOD

- FRESH OYSTERS ON THE HALF SHELL \$4.00
- WILD PRAWN WITH COCKTAIL SAUCE \$5.00
- ATLANTIC LOBSTER AND SNAP PEA MAYONNAISE \$8.00
- HOKKAIDO SCALLOP CRUDO \$6.00
- NORTHERN DIVINE CAVIAR ON BLINI \$15.00

20% service charge, 2% booking fee, and taxes will be added to the bill. | A deposit is required upon booking.
Canapés are priced per piece, and ordered by the dozen. | We ask that you confirm the quantity of each canapé
48 hours in advance of your reservation to ensure that we are prepared. | Subject to change without notice.