



Passed Hors d'oeuvres

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Prices are for platters of 20

Raw Oysters on a Half Shell	75
Jalapeno-Shallot Mignonette, House Cocktail Sauce, Lemon	
Oyster Rockefeller	100
Fresh Shucked Oysters, Spinach, Pernod Cream, Toasted Bread Crumbs	
Tomato Bruschetta	70
Diced Plum Tomatoes, Shallots, Garlic, Basil, Balsamic Vinegar, Crostini	
Chilled Prawns	95
Poached Prawns, House Cocktail Sauce, Remoulade, Lemon	
Chicken Cordon Bleu Bites	110
Ground Chicken Breast, Ham, Mozzarella Cheese, Fresh Herbs, Dijon Cream	
Smoked Salmon Crepes	110
Cold Smoked Salmon, Chive Crème Fraiche, Lemon Zest, Caviar	
Aged Beef Sliders	150
House Ground Aged Beef, Pickled Onion, Arugula, Spicy Ketchup	
Wild Mushroom Crostinis	80
Wild Mushroom Duxelle, Grana Padano, White Truffle Oil	
Artisan Cheese Platter	140
House Selection, Dried Fruits and Nuts, Truffle Honey, Crostinis	
Duck Spring Rolls	95
Roasted Duck, Shiitake Mushrooms, Cabbage, Carrots, Onions, Cilantro	
Beef Spring Rolls	85
Marinated Beef, Wild Mushrooms, Cabbage, Carrots, Cilantro, Ginger Plum Sauce	



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Vegetable Spring Rolls	75
Cabbage, Shiitake Mushrooms, Carrots, Onions, Cilantro	
Grilled Pineapple Skewers	100
Choice of Marinated Chicken or Beef, Fresh Pineapple	
Dungeness Crab Cakes	165
Apple Slaw, Cajun Remoulade	
Grilled Prawns	105
Cajun-Spiced Gulf Prawns, Remoulade	
Sweet and Spicy Chicken Wings	75
Crispy Fried Chicken Wings, Sweet Chili Sauce, Scallions, Sesame Seeds	
Crab-Stuffed Mushrooms	165
Dungeness Crab, Shallots, Lemon, Panko, Fine Herbs	
Vegetable-Stuffed Mushrooms	90
Seasonal Vegetables, Balsamic Reduction	
Lamb “Lolli-Pop”	180
Lamb Chop, Mint Gremolata	