



Passed Hors d'oeuvres

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Prices are for platters of 20

Raw Oysters on a Half Shell	80
Jalapeno-Shallot Mignonette, House Cocktail Sauce, Lemon	
Oyster Rockefeller	95
Fresh Shucked Oysters, Spinach, Pernod Cream, Toasted Bread Crumbs	
Tomato Bruschetta	55
Diced Plum Tomatoes, Shallots, Garlic, Basil, Balsamic Vinegar, Crostini	
Chilled Prawns	85
Poached Prawns, House Cocktail Sauce, Remoulade, Lemon	
Chicken Cordon Bleu Bites	80
Ground Chicken Breast, Ham, Mozzarella Cheese, Fresh Herbs, Dijon Cream	
Smoked Salmon Crepes	85
Cold Smoked Salmon, Chive Crème Fraiche, Lemon Zest, Caviar	
Aged Beef Sliders	125
House Ground Aged Beef, Pickled Onion, Arugula, Spicy Ketchup	
Wild Mushroom Crostinis	70
Wild Mushroom Duxelle, Grana Padano, White Truffle Oil	
Artisan Cheese Platter	140
House Selection, Dried Fruits and Nuts, Truffle Honey, Crostinis	
Duck Spring Rolls	85
Roasted Duck, Shiitake Mushrooms, Cabbage, Carrots, Onions, Cilantro	
Beef Spring Rolls	70
Marinated Beef, Wild Mushrooms, Cabbage, Carrots, Cilantro, Ginger Plum Sauce	



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Vegetable Spring Rolls	55
Cabbage, Shiitake Mushrooms, Carrots, Onions, Cilantro	
Grilled Pineapple Skewers	80
Choice of Marinated Chicken or Beef, Fresh Pineapple	
Dungeness Crab Cakes	95
Shallots, Lemon, Panko, Fines Herbs, Lemon-Caper Aioli	
Prawns Dumplings	80
Fresh Large Prawns, House Cured Bacon, Red Wine Reduction	
Grilled Prawns	85
Cajun-Spiced Gulf Prawns, Remoulade	
Sweet and Spicy Chicken Wings	66
Crispy Fried Chicken Wings, Sweet Chili Sauce, Scallions, Sesame Seeds	
Crab-Stuffed Mushrooms	85
Dungeness Crab, Shallots, Lemon, Panko, Fine Herbs	
Vegetable-Stuffed Mushrooms	60
Seasonal Vegetables, Balsamic Reduction	
Lamb "Lolli-Pop"	160
Lamb Chop, Mint Gremolata	