

COCKTAIL HOUR



HORS D'OEUVRES

Tomato gazpacho with avocado and grilled Cajun Shrimp shooter

Melon gazpacho shooter, chilled shrimp, tomatillo, jalapeño, crack black pepper and lemon

Sweet pea crostini with lemon ricotta

Caramelized Leek tart with gruyere, bacon and thyme

Spicy Tuna tartar, aged shoyu, ponzu, sesame cone and avocado mouse

Corn blini with crab and avocado salad

Blueberry, prosciutto and stilton pancake

Pot au Feu" porcelain spoons of braised prime short ribs with celery Root and horseradish

Crispy Peruvian chicken on a pick with fried basil and fermented hot honey drizzle

Coconut crab and green mango on betel leaf

Pork ban mi cone with cilantro cucumbers carrots and siracha aioli

Smoked Salmon Stuffed figs with pistachios dust

Apricot stuffed Brie with. prosciutto

Parmesan tuilé with heirloom tomato salad

Hazelnut profiteroles with blue cheese

Chefs blend mushroom and truffle tartlets

Savory Macarons

Smoked Salmon Mousse

Burrata and prosciutto

goat cheese and avocado Mousse